華麗なる食卓 カレー

～Addi urry～

フランソワ・ルドワイセン
Françoise Ledoyen
9月23日生まれ
身長148cm　B81 W52 H78
血液型 B型　趣味 ヌイグルミ収集
特技 尾行

ふなつ一輝

監修/森枝卓士(食文化研究家)

一幸せなる敗北と欧風ビーフカレー

華麗なる食卓

カレー

~ted to curry~

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6

華麗なる食卓 カレー

～Addicted to curry～

6

幸せなる敗北と
欧風ビーフカレー

ふなつ一輝

If you are Japanese or live in Japan,
you must love curried foods.
"The Splendid Table"is the comic reconfirm
the wonderful existence.
The hero of this story is Koenji Makito.
He is a cook of curried foods and has a wonderlust.
The heroine is Sonezaki Yui.
She is a high school student and cute scatterbrain.
Let's direct your attention to their "Splendid"life!!

幸せなる敗北と欧風ビーフカレー

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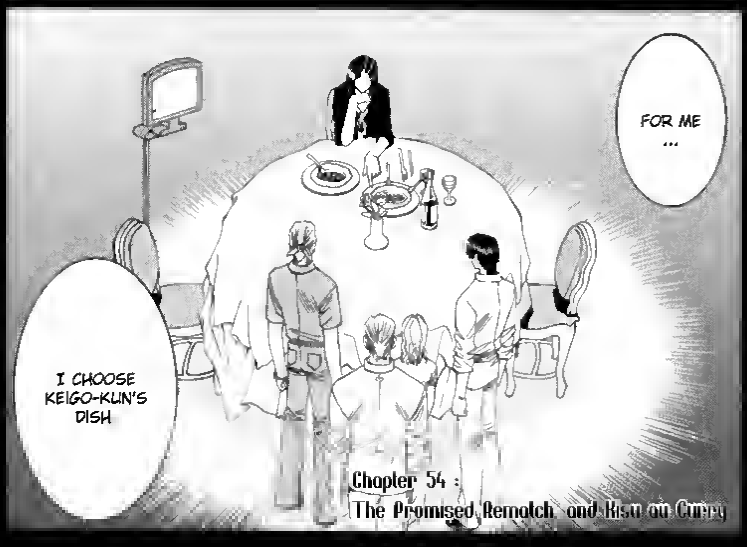
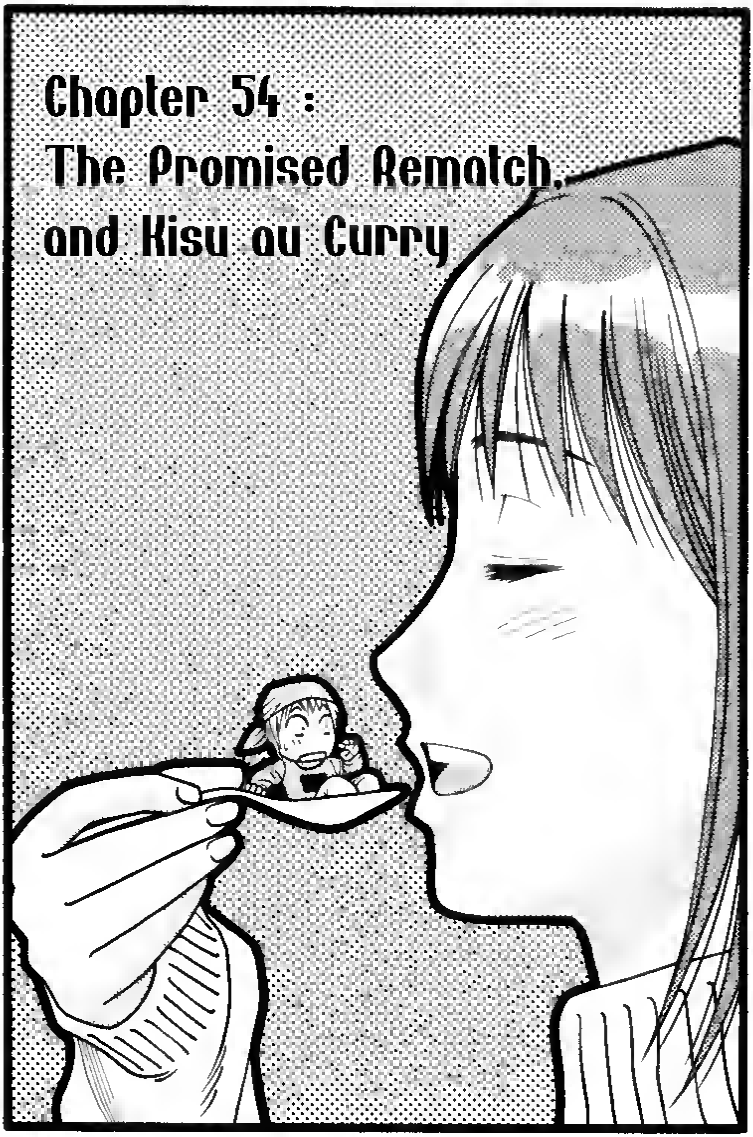
華麗なるカレー食卓

～Addicted to curry～

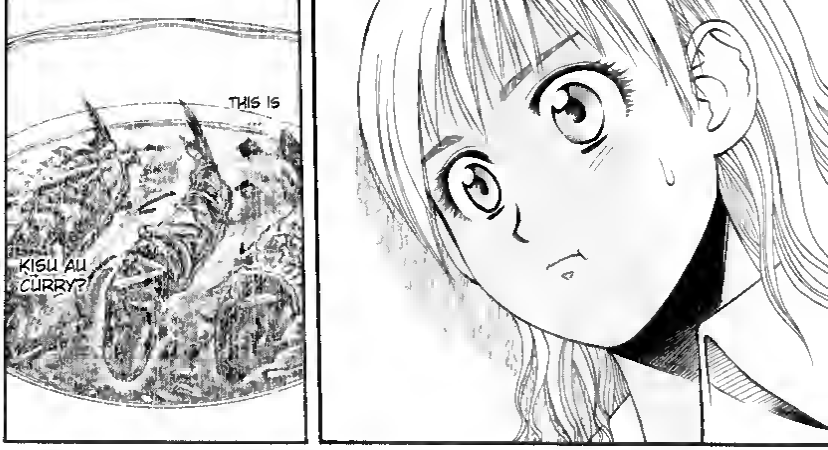
ふなつ一輝

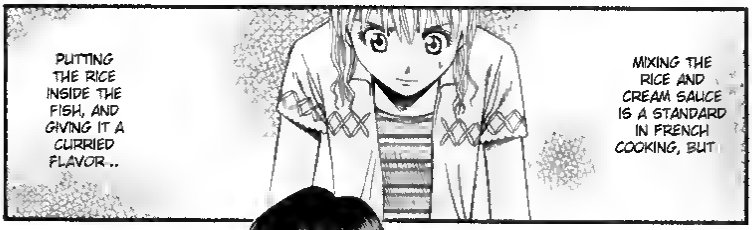

FOR ME ...
I CHOOSE KEIGO-KUN'S DISH
Chapter 54 :
The Promised Rematch and Risu on Curry

Chapter 54 : The Promised Rematch, and Kisu au Curry



THIS ISN'T AN OPPONENT HE COULD WIN AGAINST SO EASILY WHILE HAVING HIS CONCENTRATION DISRUPTED BY MY TACTICAL SEDUCTION!
HOLD ON A MINUTE! EVEN IF KEIGO WAS USING ALL HIS ABILITY AT FIRST,
SEDUCTION TACTICS?
I DON'T REMEMBER BEING DISRUPTED!
HEY,
ALRIGHT.
HAVING HIS CONCENTRATION DISRUPTED?
TO ME IT FEELS MORE LIKE IT WAS MADE WITH CONCENTRATION AS SHARP AS A KNIFE
.....
!
IF YOU THINK THAT, TRY IT AND SEE FOR YOURSELF LITTLE GIRL


THIS IS
KISU AU CURRY?


PUTTING THE RICE INSIDE THE FISH, AND GIVING IT A CURRIED FLAVOR..
MIXING THE RICE AND CREAM SAUCE IS A STANDARD IN FRENCH COOKING, BUT

KEIGO-KUN'S COOKING
SEEMS TO BE EVEN MORE SPECTACULAR THAN USUAL FOR SOME REASON.
NO...
IT'S MORE THAN JUST THAT...

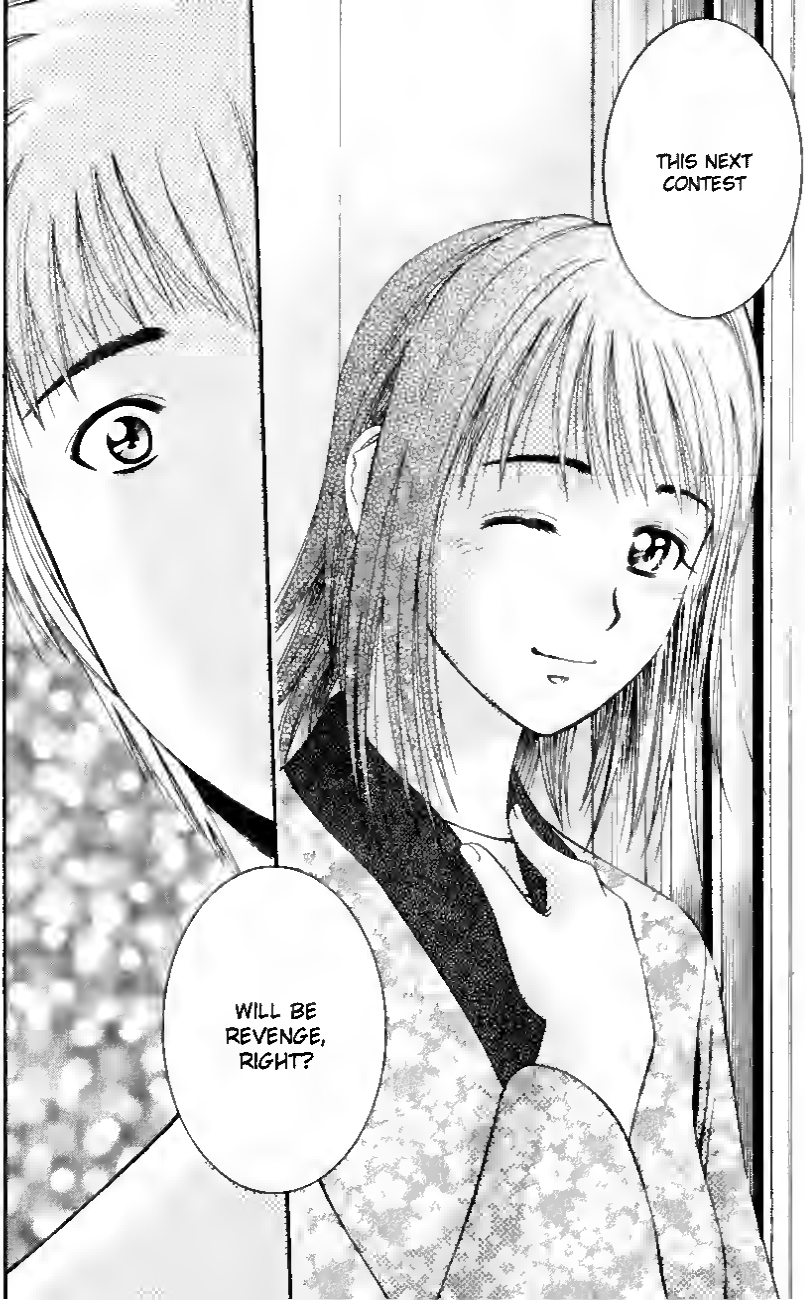
IT REALLY MAKES IT LOOK NICE AND ELEGANT.
PUTTING RICE IN THE FISH'S BELLY HUH
HMM. I SEE.
THEN I GUESS NO MATTER HOW AMAZING THIS PERSON IS
……
ぶるぶる…
YOU'RE REALLY GOOD.

.....
SAKAKI KEIGO.
I DON'T REALLY KNOW WHY WE HAD THE MATCH, BUT IT WAS INTERESTING
MY NAME'S KOUENJI MAKITO WHAT'S YOURS?
SORRY FOR BEING A BOTHER LET'S MEET AGAIN!
OKAY. I'VE STILL GOT WORK SO I'VE GOTTA GO
KEIGO HUH I'LL REMEMBER IT!

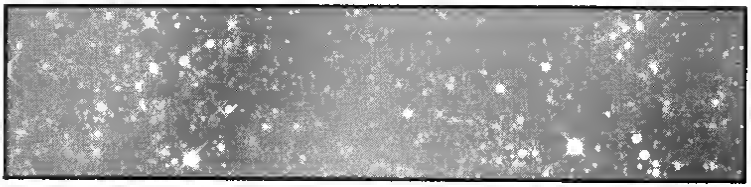
HE SEEMS LIKE A NICE GUY
.....
KOENJI MAKITO ...
.....
HEY, YOU STUPID BRAT! AREN'T YA GONNA BRING ME BACK?!

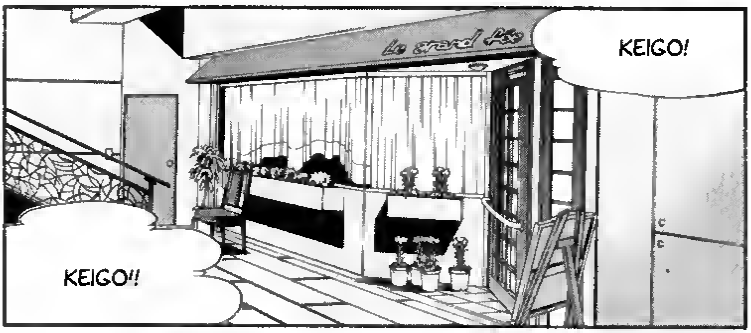
I'VE BEEN FRIENDLY WITH THEM SINCE THEN
EVERY NOW AND THEN I'D GO TO HANG OUT AT KEIGO'S RESTAURANT
BUT SOME-HOW...
ISN'T IT A BIT STRANGE?
ME, WHO ALWAYS HAD NEGATIVE FEELINGS ABOUT COOKING CONTESTS,
PROPOSED ONE MYSELF,
AND ENDED UP SAYING THINGS TO PROVOKE KEIGO...
I NEVER PLANNED ON WORRYING ABOUT IT AGAIN BUT...
I GUESS I STILL HAVE SOME FEELINGS OF REGRET

AH...
I'M NOT BECOMING TIMID OR ANYTHING
あせっ
I SAID I WON'T LOSE AND I DON'T PLAN TO.
SO...
!
THERE'S NO HELPING IT IT'S OBVIOUSLY SOMETHING THAT MADE A MARK ON YOU.
NO MATTER WHAT KIND OF MATCH IT IS ANYONE WOULD HAVE SOME REGRETS AFTER LOSING
ALL IT'LL DO IS MAKE HER UNEASY. DAMN I'M A MORON!
DAMN I GUESS I SHOULDN'T HAVE SAID ANYTHING
THIS IS THE FIRST TIME THAT YOU'VE TOLD ME SOMETHING LIKE THAT
.....

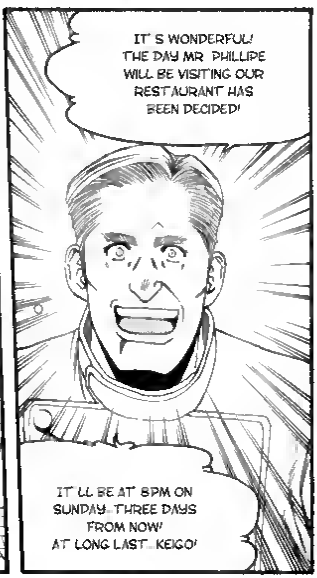

THIS NEXT CONTEST
WILL BE REVENGE, RIGHT?

YEAH!

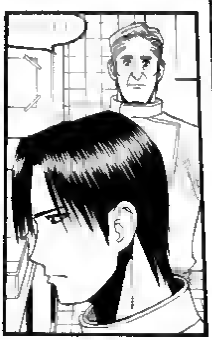



KEIGO!
KEIGO!!

IN THREE DAYS THE SAME DAY AS THE CONTEST WITH KOENJI
I SEE


IT'S WONDERFUL! THE DAY MR. PHILLIPE WILL BE VISITING OUR RESTAURANT HAS BEEN DECIDED!
IT'LL BE AT 8PM ON SUNDAY. THREE DAYS FROM NOW! AT LONG LAST, KEIGO!

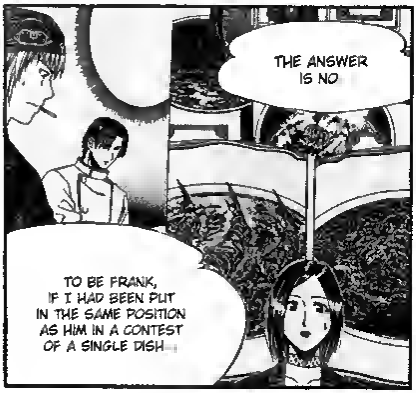
MAY I ASK YOU ONE THING, KEIGO?



WHY ARE YOU SO FOCUSED ON MAKITO?
CERTAINLY WHERE CURRY IS CONCERNED HE'S A GENIUS
BUT YOU'VE ALREADY HAD A MATCH WITH HIM ONCE AND WON
IN OTHER WORDS AT THE TIME SHE HAD ALREADY
BEEN EATING APPETIZERS AND SOUP THAT I HAD PREPARED
!?
AT THAT TIME MLLE YASUDA HAD COME IN ORDER TO MEASURE MY ABILITY
SO WHAT'S YOUR REASON FOR BEING SO CONCERNED
WHAT HAPPENED THEN CAN'T BE CALLED A PROPER CHALLENGE

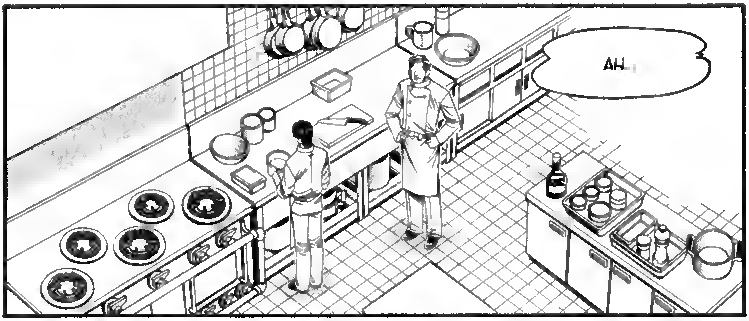
THE FLAVOR OF THE KISU AU CURRY I MADE FOR THE COMPETITION,
MADE IT THE ENTREE THAT COMPLEMENTED THEM MOST PERFECTLY.

AH.
OF COURSE, EACH COURSE IS AN IMPORTANT PIECE OF THE MEAL


THE ANSWER IS NO
TO BE FRANK, IF I HAD BEEN PUT IN THE SAME POSITION AS HIM IN A CONTEST OF A SINGLE DISH...

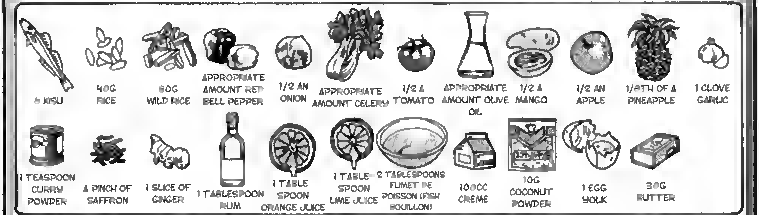
I MADE EACH DISH ONE BY ONE, CAREFULLY THINKING HOW THEY FIT INTO THE WHOLE
DO YOU THINK IT CAN REALLY BE CALLED A FAIR CHALLENGE JUST SUDDENLY BRINGING OUT ANOTHER SINGLE DISH IN THAT SITUATION?

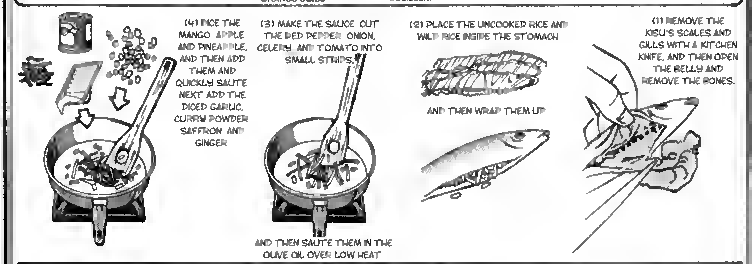
THE ONE WHO LOST...
I UNDERSTAND THAT YOU TRULY RECOGNIZE HIM AS EXCEPTIONAL, KEIGO
THERE'S NO DOUBT HE'S A GENIUS. HOWEVER...
YOU'RE THE MAN WHO'S CALLED "GENIE."
HOWEVER...
COULD VERY WELL HAVE BEEN ME.
MAKE SURE YOU NEVER FORGET THAT.

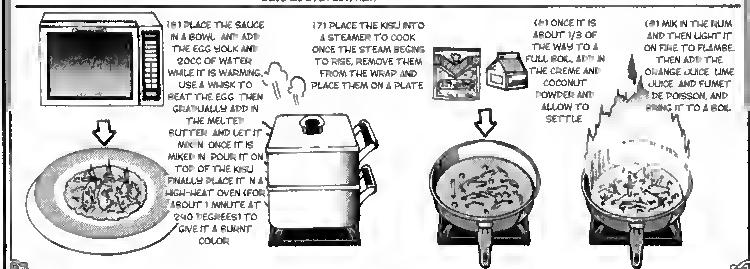


きすのカレー風味ソース Kissu au Curry (2人前)

T/N: Kissu is a fish native to Japan




(4) FICE THE MANGO, APPLE AND PINEAPPLE, AND THEN ADD THEM AND QUICKLY SAUTE NEXT ADD THE DICED GARLIC, CURRY POWDER, SAFFRON AND GINGER
(3) MAKE THE SAUCE. CUT THE RED PEPPER, ONION, CELERY, AND TOMATO INTO SMALL STRIPS.
AND THEN SAUTE THEM IN THE OLIVE OIL OVER LOW HEAT
(2) PLACE THE UNCOOKED RICE AND WILD RICE INSIDE THE STOMACH
AND THEN WRAP THEM UP
(1) REMOVE THE KISU'S SCALES AND GILLS WITH A KITCHEN KNIFE, AND THEN OPEN THE BELLY AND REMOVE THE BONES.


(6) PLACE THE SAUCE IN A BOWL, AND ADD THE EGG YOLK AND 200CC OF WATER. WHILE IT IS WARMING, USE A WHISK TO BEAT THE EGG. THEN GRADUALLY ADD IN THE MELTED BUTTER AND LET IT MIX IN. ONCE IT IS MIXED IN, POUR IT ON TOP OF THE KISU. FINALLY, PLACE IT IN A HIGH-HEAT OVEN (FOR ABOUT 1 MINUTE AT 240 DEGREES) TO GIVE IT A BURNT COLOR
(7) PLACE THE KISU INTO A STEAMER TO COOK. ONCE THE STEAM BEGINS TO RISE, REMOVE THEM FROM THE WRAP AND PLACE THEM ON A PLATE
(5) ONCE IT IS ABOUT 1/3 OF THE WAY TO A FULL BOIL, ADD IN THE CREME AND COCONUT POWDER AND ALLOW TO SETTLE
(8) MIX IN THE RUM AND THEN LIGHT IT ON FIRE TO FLAMBE. THEN ADD THE ORANGE JUICE, LIME JUICE, AND FUMET DE POISSON, AND BRING IT TO A BOIL

TODAY I RECEIVED A SUGGESTION FROM HIM
BY THE WAY KEIGO WHAT MEANS ARE GOING TO BE USED TO DECIDE THE RESULTS OF THE MATCH WITH HIM THIS TIME?
IF IT WAS A CURRY CONTEST I'D HAVE AN ADVANTAGE
OF COURSE I CAN'T REALLY MAKE FRENCH FOOD
I WAS THINKING
BUT SAY WE WERE TO BOTH SET UP A STAND
BY RUNNING THE STANDS FOR A DAY, WE WOULD HAVE A VERY EASY WAY OF DECIDING THE CONTEST
IN OTHER WORDS--
CURRY AGAINST FRENCH COOKING DOESN'T REALLY MAKE FOR A GOOD CONTEST

A SALES COMPETITION!

Химэкто
Химэкто
Сегодня

WELL, THIS RELEASE IS NOT PART OF THE DONATION DRIVE THAT I PLAN, BUT SINCE IT'S FINISHED I MIGHT AS WELL RELEASE IT TOO. COME AND HANG AROUND AT OUR IRC CHANNEL. WE ARE PEOPLE WHO WORKS BASED ON "MOTIVATION" WE GET FROM LEECHER (LIES!).

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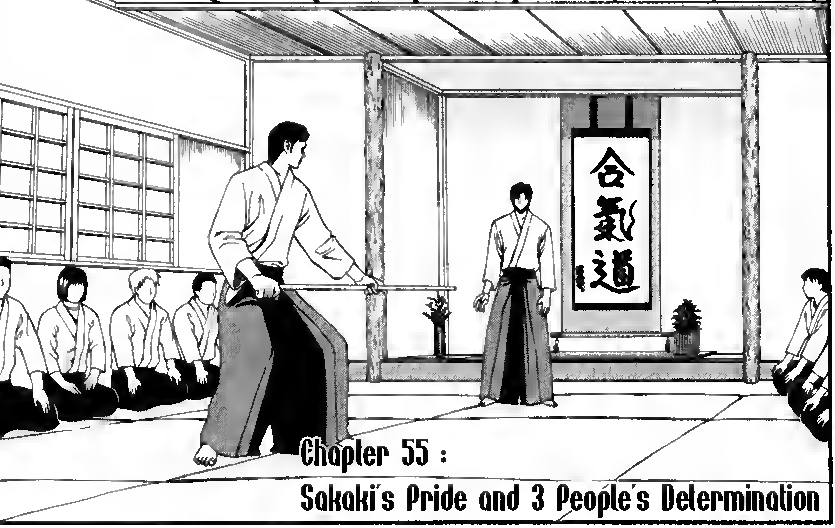
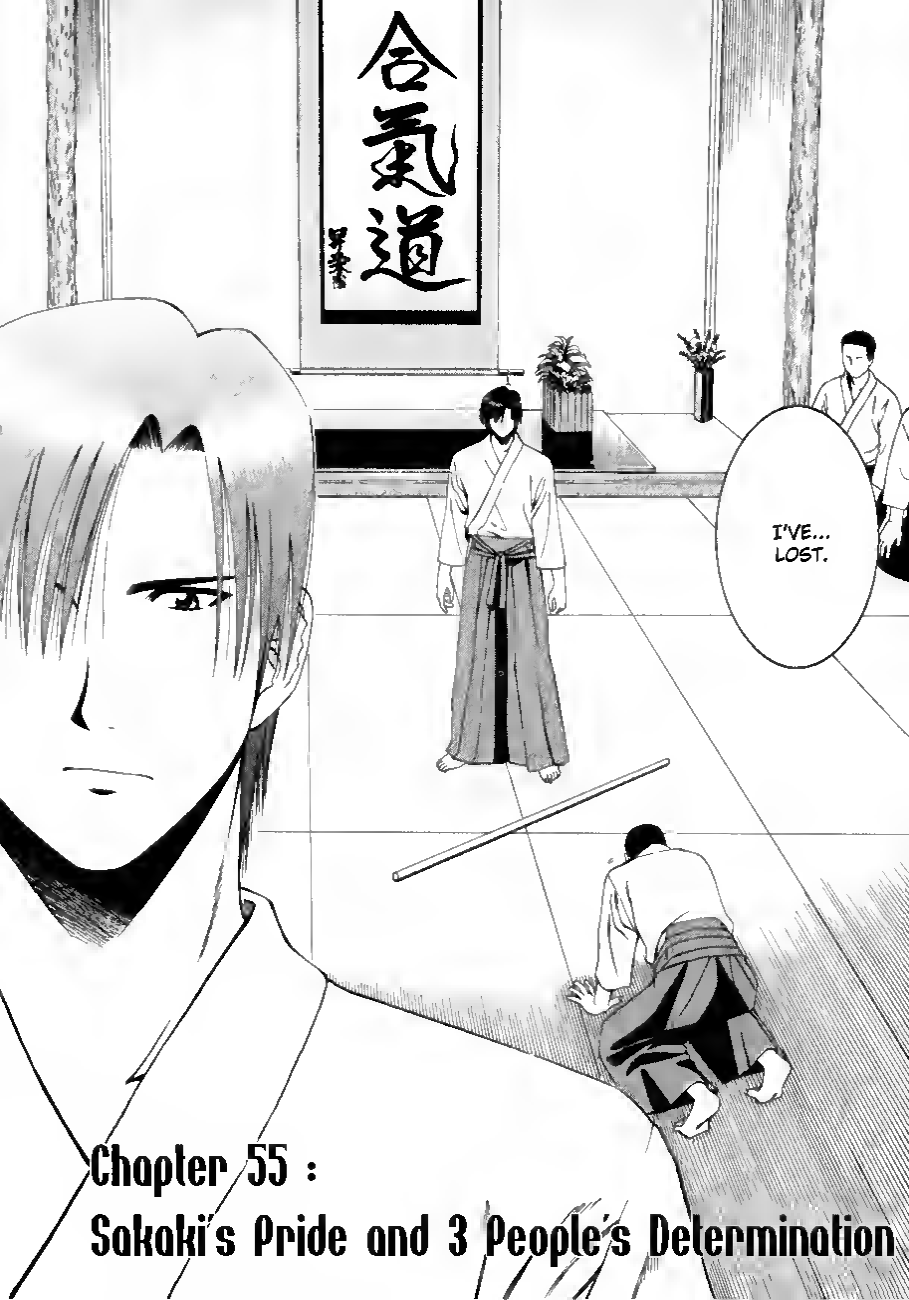
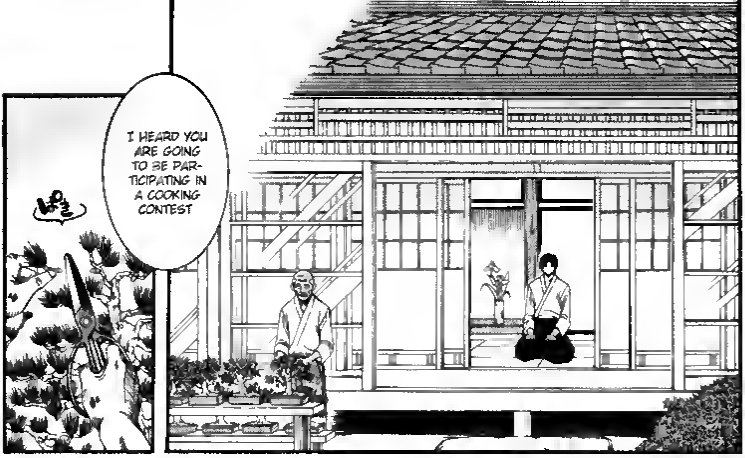


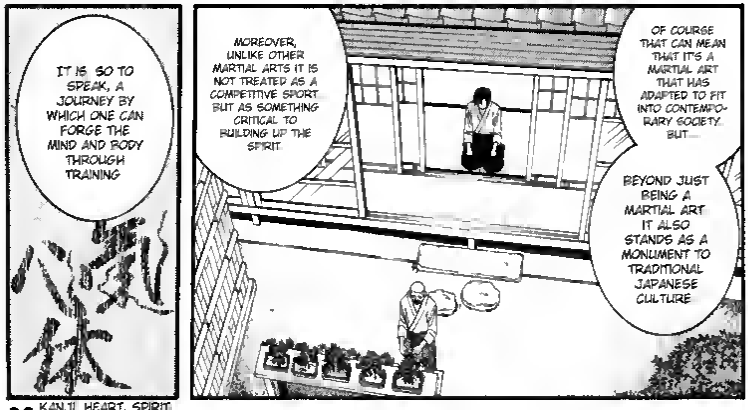
Chapter 55 :
Sakaki's Pride and 3 People's Determination



Chapter 55 : Sakaki's Pride and 3 People's Determination


I HEARD YOU ARE GOING TO BE PARTICIPATING IN A COOKING CONTEST

THE CONTEMPORARY MARTIAL ART OF JAPAN
AIKIDO IS...
YES


IT IS SO TO SPEAK, A JOURNEY BY WHICH ONE CAN FORGE THE MIND AND BODY THROUGH TRAINING
MOREOVER, UNLIKE OTHER MARTIAL ARTS IT IS NOT TREATED AS A COMPETITIVE SPORT BUT AS SOMETHING CRITICAL TO BUILDING UP THE SPIRIT
OF COURSE THAT CAN MEAN THAT IT'S A MARTIAL ART THAT HAS ADAPTED TO FIT INTO CONTEMPORARY SOCIETY. BUT...
BEYOND JUST BEING A MARTIAL ART IT ALSO STANDS AS A MONUMENT TO TRADITIONAL JAPANESE CULTURE

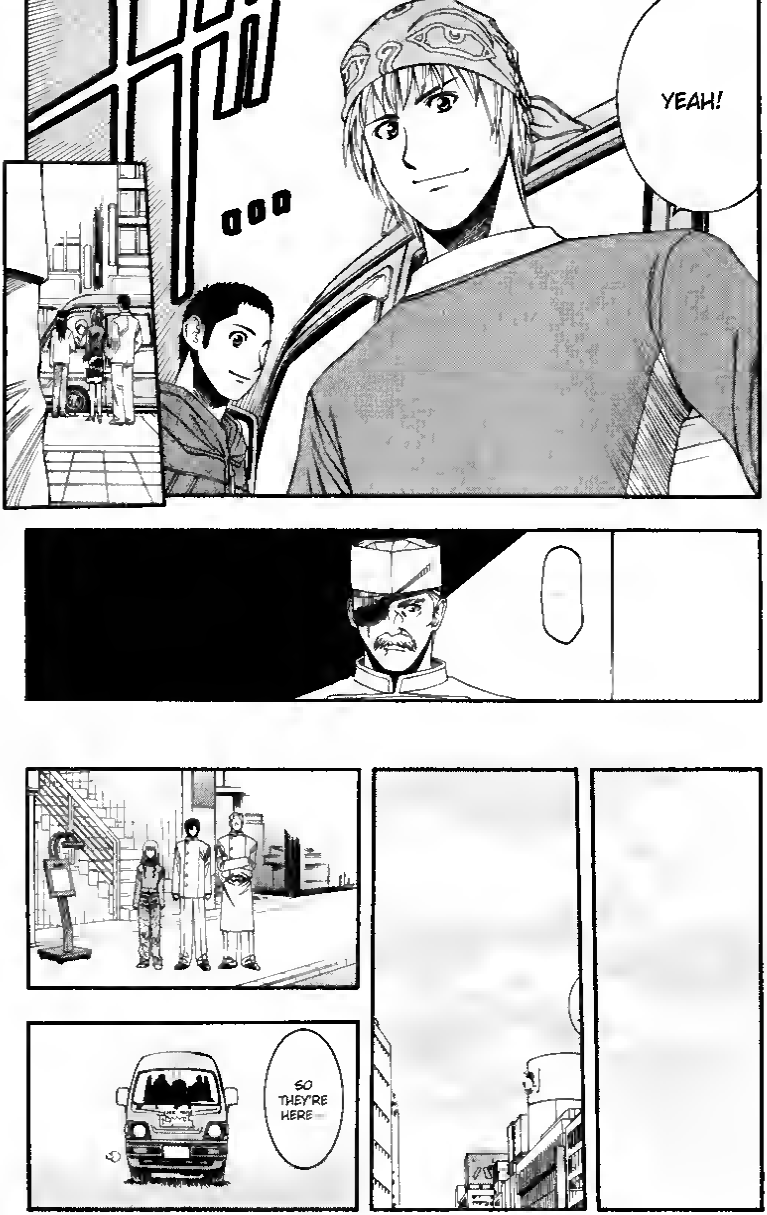
DON'T YOU THINK THAT
IT IS QUITE SIMILAR TO THE WORLD OF COOKING?

PREPARING YOURSELF TO FACE AN OPPONENT ON YOUR OWN IS A DIFFICULT THING.
IT SEEMS THAT FOR BOTH ONE HAS FEELINGS SUCH AS "WHO IS THE STRONGER?" OR "I WILL DEFEAT MY OPPONENT."
I DON'T REALLY UNDERSTAND THE CULINARY WORLD, BUT...

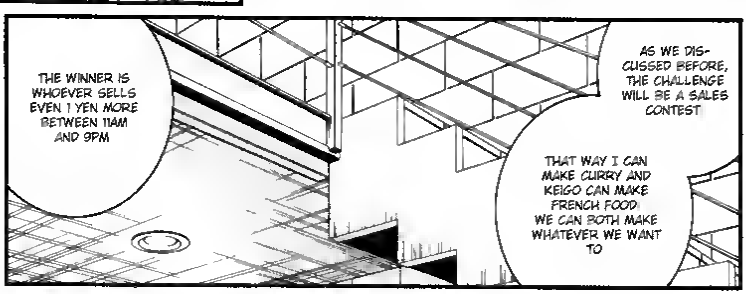
YES
I LOOK FORWARD TO YOUR RETURN AFTER GROWING DURING THIS MATCH

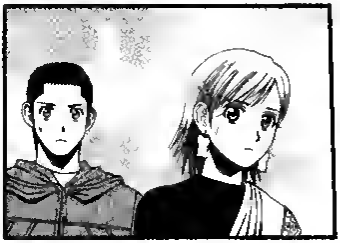
3F
PUB
ALRIGHT, WE'LL BE BACK SOON
YEAH!
DO YOUR BEST! YOU'LL DEFINITELY COME BACK VICTORIOUS!
IT SEEMS LIKE WE CAN'T GO CHEER YOU ON THIS TIME. BUT
!
SORRY! THANKS FOR WAITING!
HEY, BY THE WAY, WHERE'S YUI?

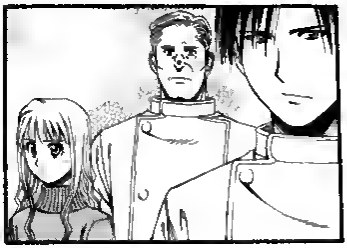
IT'S HARD TO GET INTO THESE CLOTHES ON YOUR OWN
AHHH, SO CUTE! WHERE DID YOU GET THOSE?
EHEHE, THANK YOU!
THAT'S CALLED A SARI RIGHT? BUT ISN'T IT KINDA COLD?
IT'S COLD
SO KYUU TO *
SHALL WE GO?

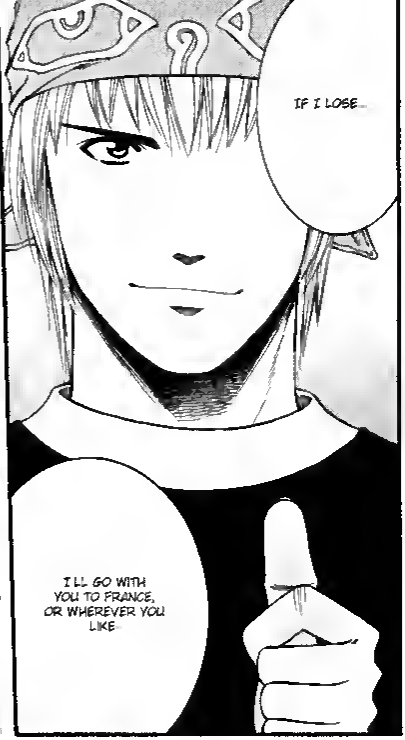

YEAH!
SO THEY'RE HERE...

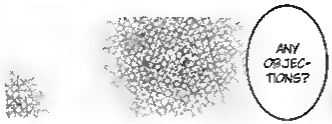
HEY
THANK YOU
YU! YOU LOOK SO CUTE


AS WE DISCUSSED BEFORE, THE CHALLENGE WILL BE A SALES CONTEST
THAT WAY I CAN MAKE CURRY AND KEIGO CAN MAKE FRENCH FOOD. WE CAN BOTH MAKE WHATEVER WE WANT TO
THE WINNER IS WHOEVER SELLS EVEN 1 YEN MORE BETWEEN 11AM AND 9PM





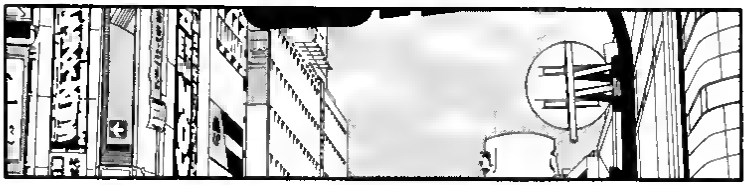

IF I LOSE...
I'LL GO WITH YOU TO FRANCE, OR WHEREVER YOU LIKE.


ANY OBJEC-TIONS?

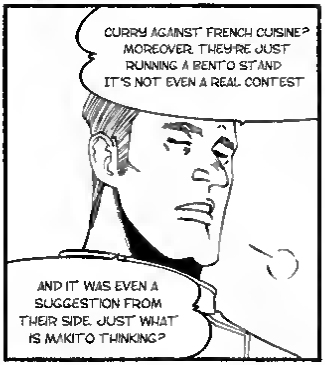
CLICK

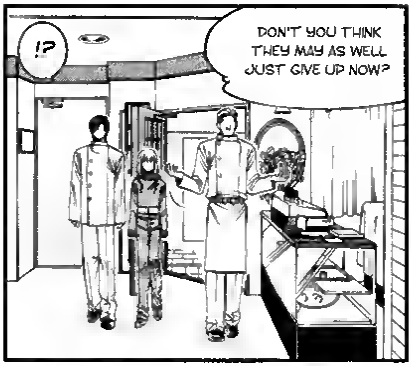
NONE!

BEGIN THE CONTEST!!
CURRY HOUSE COMING



WHY DID YOU HAVE TO MAKE IT A SALES CONTEST?
?
WHAT'S THIS ALL OF A SUDDEN?
THERE'S JUST ONE THING THAT I DEFINITELY CAN'T APPROVE OF...


CURRY AGAINST FRENCH CUISINE? MOREOVER, THEY'RE JUST RUNNING A BENTO STAND IT'S NOT EVEN A REAL CONTEST
AND IT WAS EVEN A SUGGESTION FROM THEIR SIDE. JUST WHAT IS MAKITO THINKING?


!?
DON'T YOU THINK THEY MAY AS WELL JUST GIVE UP NOW?

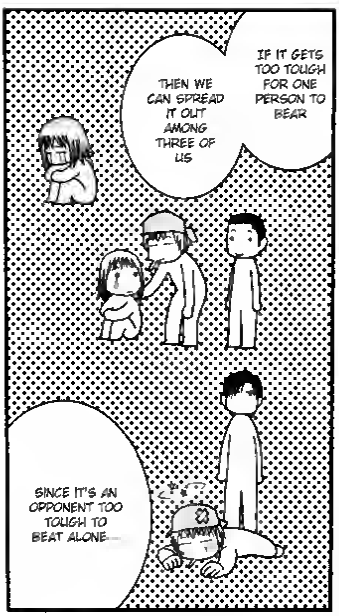
BECAUSE OF THAT
I TRULY RECOGNIZE HIM AS GREAT!

HMM?
THAT'S JUST THE KIND OF MAN HE IS.

SHALL WE COMPETE WITH INDIAN AND JAPANESE STYLE CURRY?
IT WAS THE SAME TWO YEARS AGO AGAINST ME. AND WHEN HE WENT AGAINST SHINA
LET'S MAKE IT A MATCH OF JAPANESE "URIBES"
I'LL BEAT YOU WITH YOUR SPECIALTY!
HE ALWAYS PUTS HIMSELF IN A DISADVANTAGEOUS POSITION IN CONTESTS LIKE THESE

AND YUI-CHAN...
WHY DID YOU AGREE TO THIS CONTEST AS WELL?
I MEAN, TO BEGIN WITH, THE PRICES ARE COMPLETELY DIFFERENT
LIKE THIS IT'S NOT EVEN A CONTEST!
EH?
IN THE CONTEST'S UP TO NOW
I WAS JUST A SPECTA-TOR
BECAUSE...
LIKE THIS, IT'S NOT JUST ONE PERSON

NO MATTER HOW VEXED I GOT OR HOW MUCH I WANTED TO HELP
THERE WAS ALWAYS A BIG INVISIBLE BARRIER BETWEEN MAKITO AND I.
COOKING
ALL I COULD DO WAS WATCH FROM FAR AWAY
AS MAKITO STRUGGLED ON HIS OWN


IF IT GETS TOO TOUGH FOR ONE PERSON TO BEAR
THEN WE CAN SPREAD IT OUT AMONG THREE OF US
SINCE IT'S AN OPPONENT TOO TOUGH TO BEAT ALONE—

BUT UNDER THESE RULES
I AND MUKAE-SAN TOO,

MAY BE ABLE TO ACTUALLY DO SOMETHING TO HELP

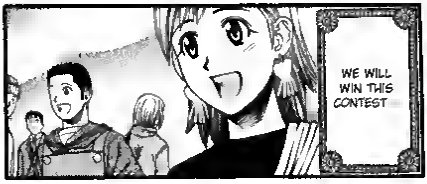
EVEN THOUGH SHE SAID NO WAY BEFORE
SHE REALLY WORE THE SARI HUH—

IF THERE'S THREE OF US,
THEN WE'RE THREE TIMES AS STRONG

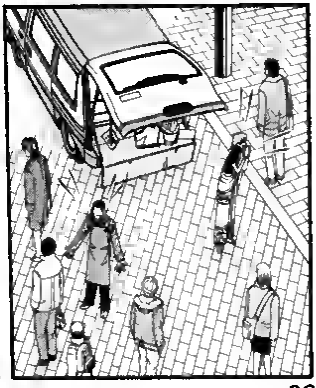
I SEE...
THAT'S RIGHT...
YOU'RE PRETTY SIMPLE MINDED...
BUT IT'S TRUE, RIGHT?
ALRIGHT YOU GUYS WE ARE DEFINITELY GOING TO
WIN THIS CONTEST!
YEAH!!

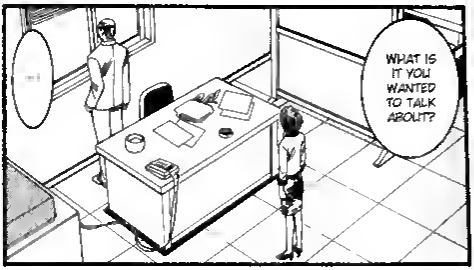
WOULD YOU LIKE TO TRY THE MOST DELICIOUS CURRY BENTOS IN JAPAN?
WELCOME!
カレー弁当

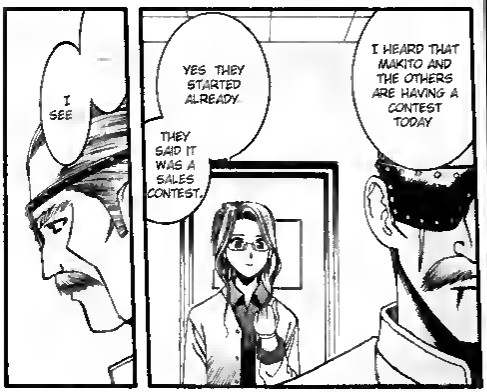
THEY ARE TRULY DELICIOUS!
WOULD YOU LIKE TO TRY CURRY BENTOS THAT WILL WARM YOUR HEART AND BODY?


WE WILL WIN THIS CONTEST

WE WILL JUST BELIEVE IN THAT, AND PRESS FORWARD WITH ALL OUR DETERMINATION.

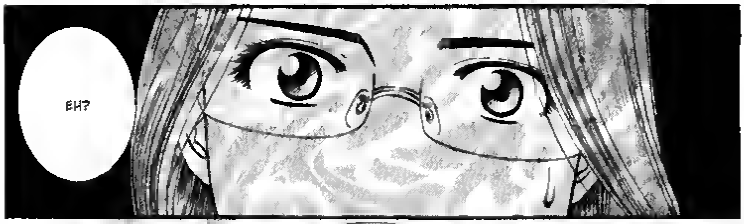





I SEE
YES THEY STARTED ALREADY.
THEY SAID IT WAS A SALES CONTEST.
I HEARD THAT MAKITO AND THE OTHERS ARE HAVING A CONTEST TODAY

UNDER THOSE CIRCUMSTANCES, WE HAD NO WAY OF KNOWING

THAT A GREAT CALAMITY WAS APPROACHING FROM JUST BEHIND US



AND THE CRUEL REALITY OF THAT CALAMITY

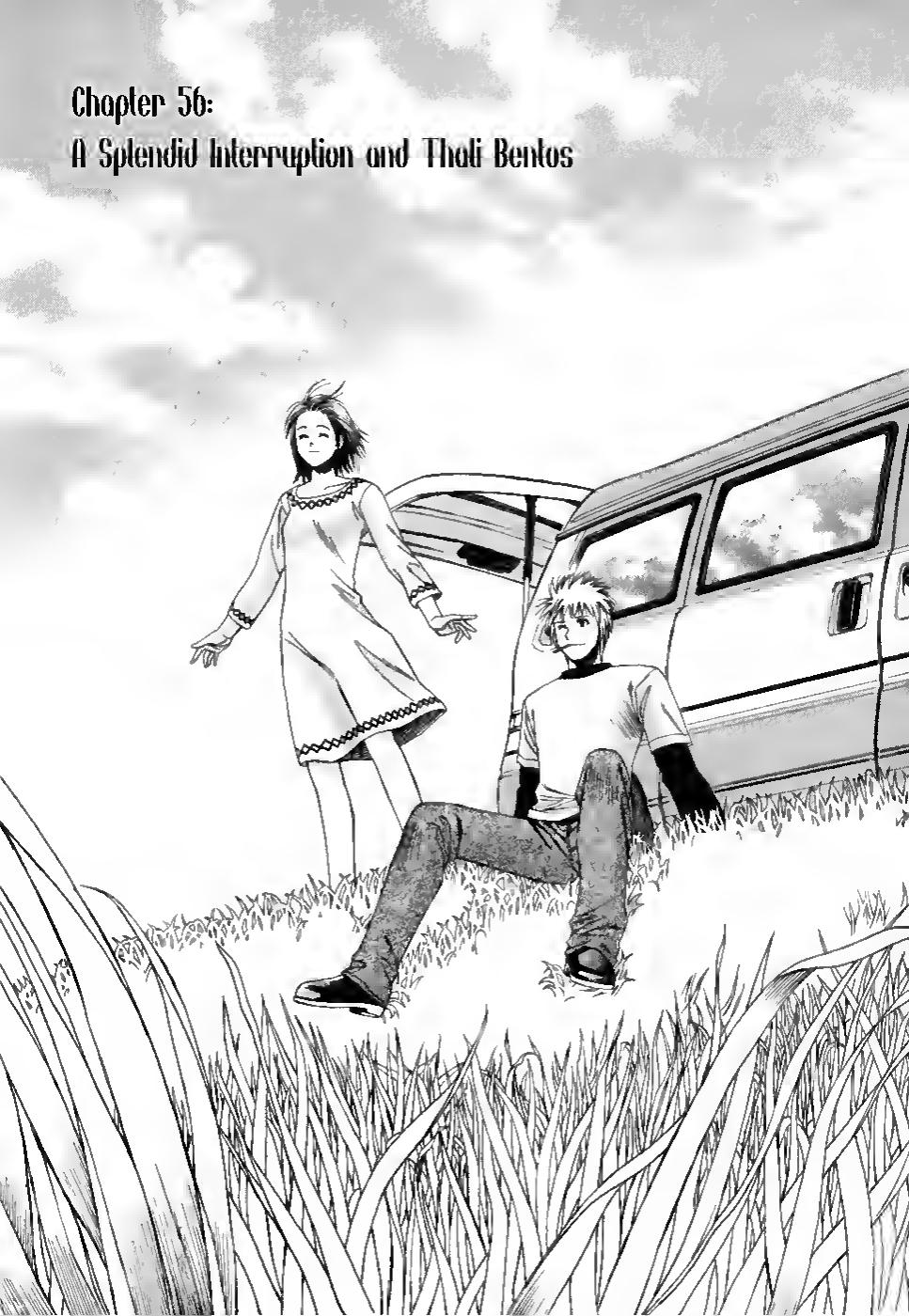
WAS DRAWING CLOSER WITH EVERY PASSING HOUR

Scanner : Xinan
TL-er : Kuroshiro
Editor : Infaaloro
Xip
QC-er : None.
Yeah, no QC-er i got fed-up waiting for 1.. so here you goes, without QC-er. thx god Kuroshiro's JP/eng is godlike so i dont have to worry much.
If you feel sorry for us and would like to apply, please make sure you have lots of free time. Repeat, LOTS OF FREE TIME!

[Eight] Cooking Ganesha / Curry Bentos

AND IT'S THE SINGLE MOST CRITICAL THING FOR THIS CHALLENGE!
WHA-
MAKITO HAS OVERLOOKED SOMETHING
WHY WOULD YOU SAY SOMETHING LIKE THAT?

Chapter 56:
A Splendid Interruption and Thali Bentos

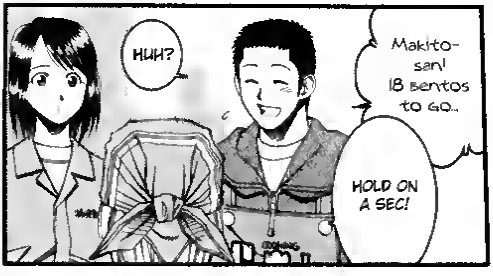


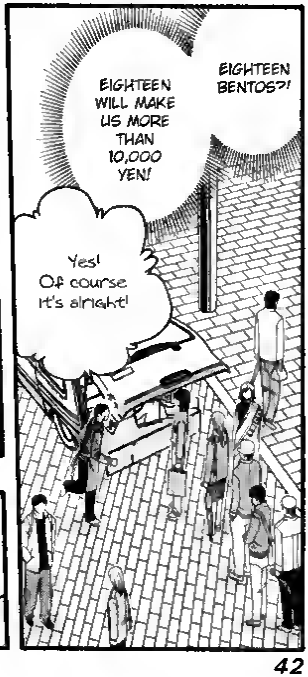
WE MAY REALLY BE ABLE TO WIN!
AMAZING! IT'S PAST LUNCHTIME ALREADY BUT THE FLOW OF CUSTOMERS ISN'T STOPPING
IF WE CONTINUE AT THIS PACE, MAKING 100,000 YEN ISN'T JUST A DREAM!

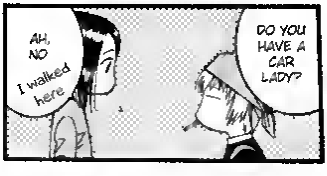
3¢k Yen is a bit less than $3¢¢ $1 = ¤1¢5 Yen

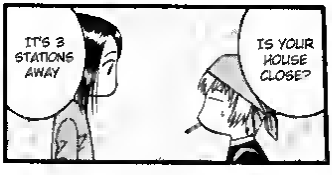
EI-

I'D LIKE
TO GET 18 CURRY BENTOS TO GO IS THAT OKAY?


HUH?
Makito-san! 18 bentos to go...
HOLD ON A SEC!

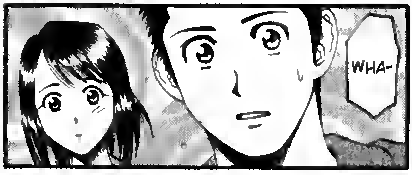

EIGHTEEN BENTOS?!
EIGHTEEN WILL MAKE US MORE THAN 10,000 YEN!
Yes! Of course it's alright!

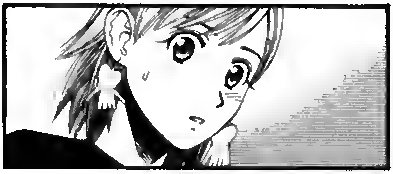

AH, NO I walked here
DO YOU HAVE A CAR LADY?

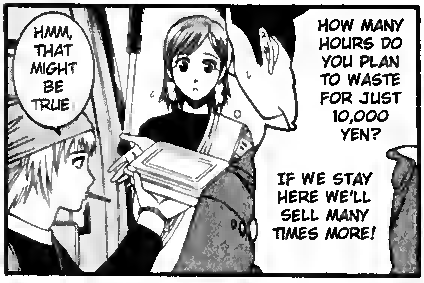

IT'S 3 STATIONS AWAY
IS YOUR HOUSE CLOSE?

Since the kids are all waiting happily
Ah, yes! I think it's okay.
HUH?
CAN YOU REALLY HANDLE CARRYING 10 BENTOS?
Kusunoki Child Care Center
THE KIDS?
IS IT IMPOSSIBLE?
EVERYONE WAS WATCHING A REPORT ABOUT INDIAN CURRY ON TV
YOU'RE FROM A CHILDCARE FACILITY?
I JUST FOUND THIS STORE BY CHANCE TODAY, BUT
I CALLED AND EVERYONE SAID THEY WANTED TO TRY EATING IT
AH. YES.
EGG CURRY PLEASE
HUH?
NEXT PLEASE!
SORRY, BUT CAN YOU WAIT JUST A BIT?

ONCE THE LINE'S GONE,
WE'LL HEAD OVER THERE


WHA-



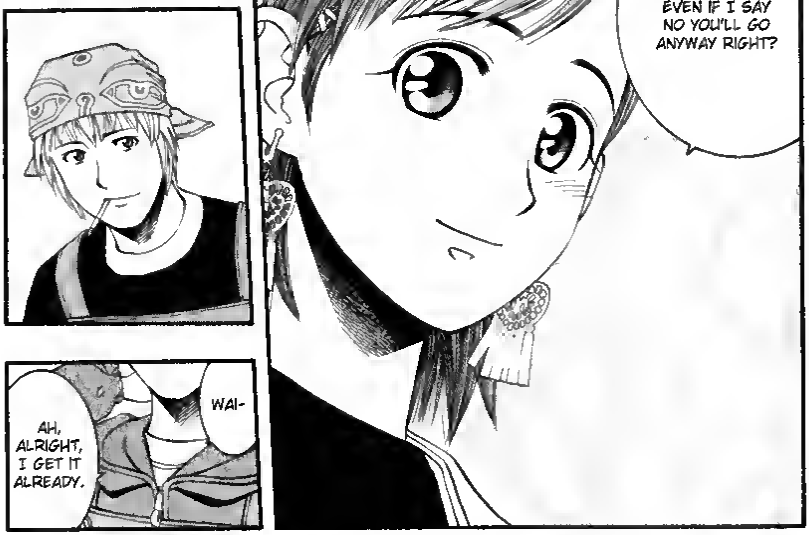

HMM, THAT MIGHT BE TRUE
HOW MANY HOURS DO YOU PLAN TO WASTE FOR JUST 10,000 YEN?
IF WE STAY HERE WE'LL SELL MANY TIMES MORE!

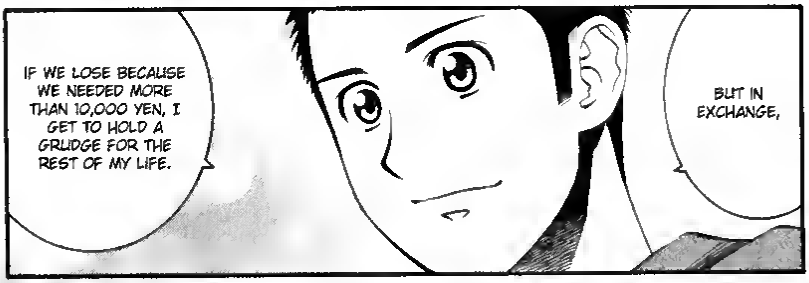
WHAT ARE YOU TALKING ABOUT?! HOLD ON A MINUTE!
WE'RE IN THE MIDDLE OF THE CONTEST RIGHT NOW!
WE DON'T HAVE THE TIME TO DO SOMETHING LIKE THAT RIGHT NOW!

LISTEN YOU...
HUH?
BUT WE AREN'T ABLE TO MAKE DELIVERIES RIGHT NOW
IN THAT CASE, TELL THAT WOMEN WE'RE SORRY,

HUH?
IF WE DO THAT,
[small text w/arrow] like this
HEY, MUKAI...
SO WHAT? WHAT DIFFERENCE DOES IT MAKE?
THE BENTOS AT THE BOTTOM WILL END UP GETTING CRUSHED
IS OUR JOB
JUST TO HAND OVER CURRY AND BE DONE WITH IT?
SO YOU'RE SAYING IT'S OKAY IF YOU LOSE THE CHALLENGE?
EVEN THOUGH WE'RE SELLING AT SUCH A GREAT PACE...
EVEN THOUGH WE MAY REALLY BE ABLE TO WIN IF THIS KEEPS UP...
ARE YOU STUPID OR SOMETHING?
HUH?

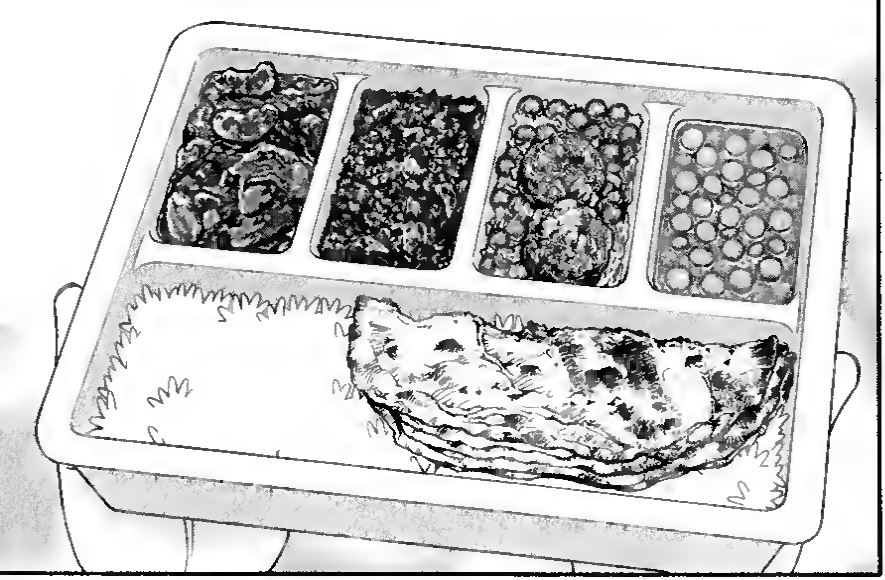
WE'RE DEFINITELY GOING TO WIN THIS CONTEST!
HOW?!
DO YOU HAVE ANY BASIS FOR SAYING THAT?!
SHUT UP, YER ANNOYING!!
I DON'T NEED ANY BASIS, IF I SAY WE'RE GONNA WIN WE'LL WIN!!
. . .
WHAT THE HECK? HE'S ACTING LIKE A SPOILED KID...
IS IT ALRIGHT, YUI?

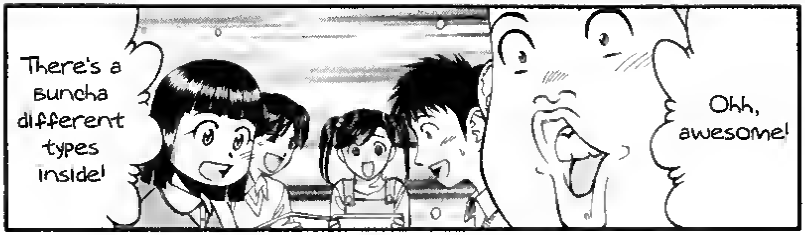

EVEN IF I SAY NO YOU'LL GO ANYWAY RIGHT?
WAI-
AH, ALRIGHT, I GET IT ALREADY.

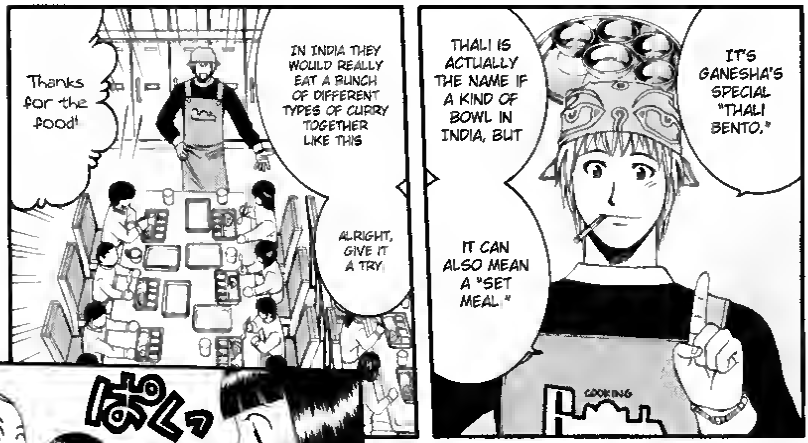

IF WE LOSE BECAUSE WE NEEDED MORE THAN 10,000 YEN, I GET TO HOLD A GRUDGE FOR THE REST OF MY LIFE.
BUT IN EXCHANGE,

カレー食堂

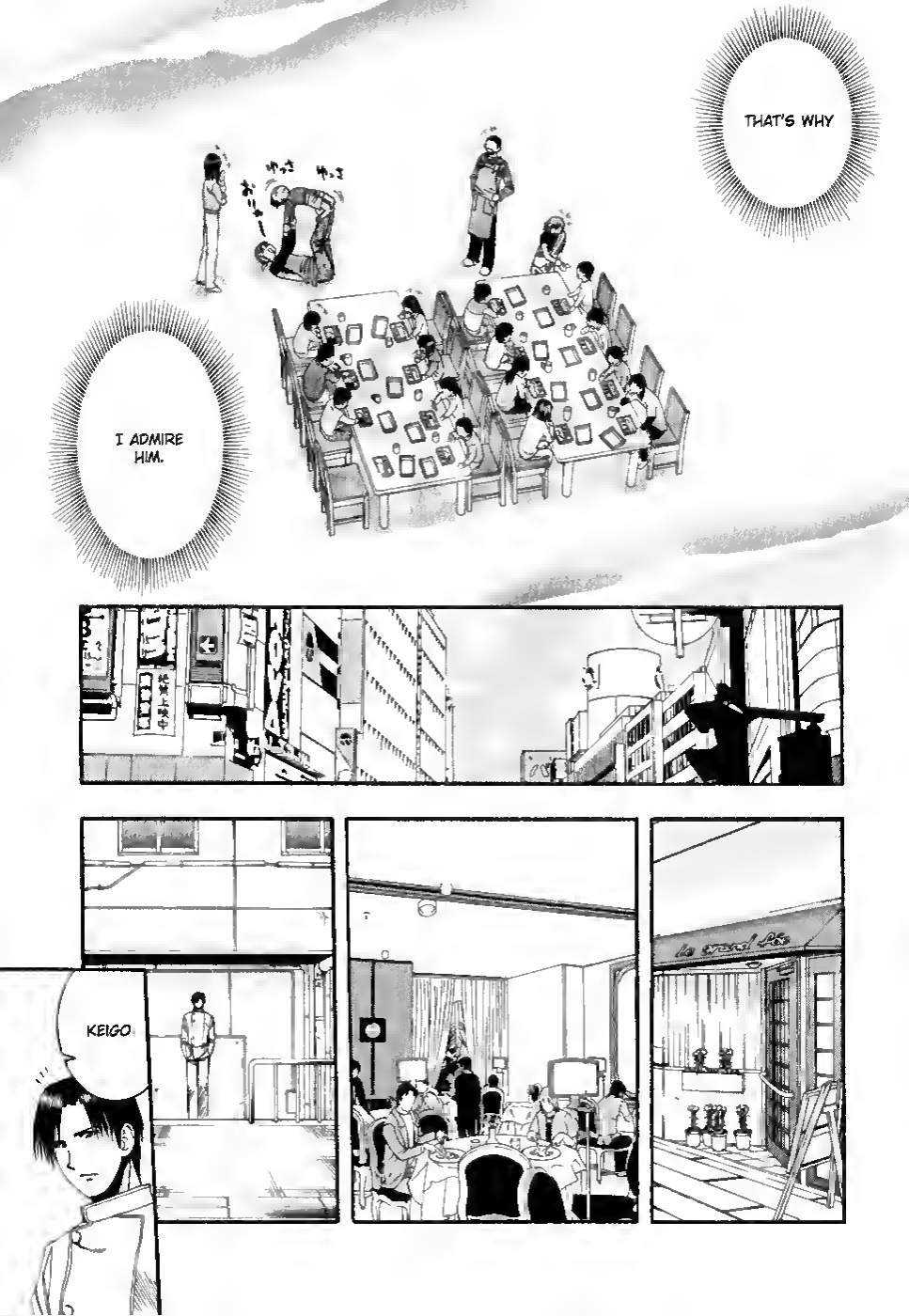
Genuine Indian curry has arrived!
Listen up ya stupid brats!
COOKING
Alright!
Wooow!



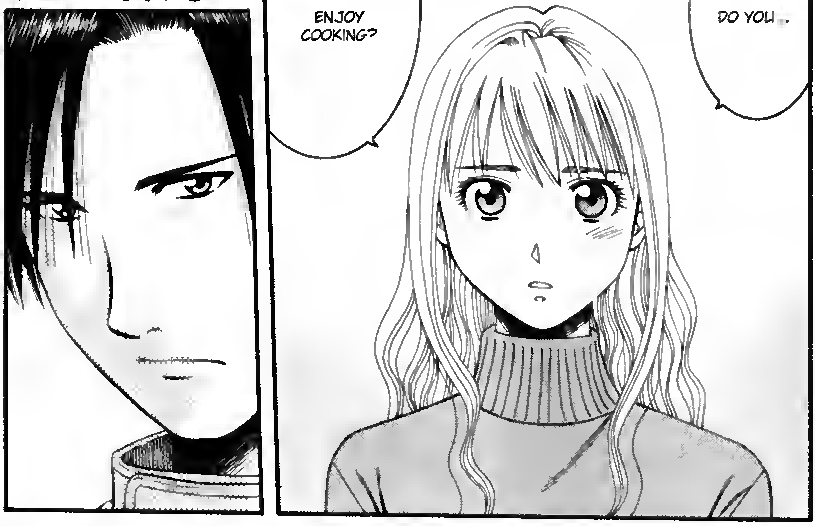

There's a buncha different types inside!
Ohh, awesome!


Thanks for the food!
IN INDIA THEY WOULD REALLY EAT A BUNCH OF DIFFERENT TYPES OF CURRY TOGETHER LIKE THIS
ALRIGHT, GIVE IT A TRY.
THALI IS ACTUALLY THE NAME IF A KIND OF BOWL IN INDIA, BUT
IT CAN ALSO MEAN A "SET MEAL."
IT'S GANESHA'S SPECIAL "THALI BENTO."
COOKING
ぱくっ

Wow! It's delicious!
So good!
[background] Kyaaa
きゃっ
This green one's really good!
So tasty
きゃっ
Totally different from Sensei's!
But Sensei's is good too
きゃっ
I SEE...
THE ONES AT THE BOTTOM WILL GET CRUSHED
HE'S ALWAYS BEEN THAT WAY
きゃはははははは
うが
HE'LL ALWAYS MAKE THE MOST DELICIOUS THINGS FOR THOSE WHO REALLY WANT TO EAT IT
WHATEVER ELSE IS GOING ON, HE'S ALWAYS JUST THINKING ABOUT THAT
[background] Gyahahaha!
しゃあ
どしっ


THAT'S WHY
I ADMIRE HIM.
KEIGO

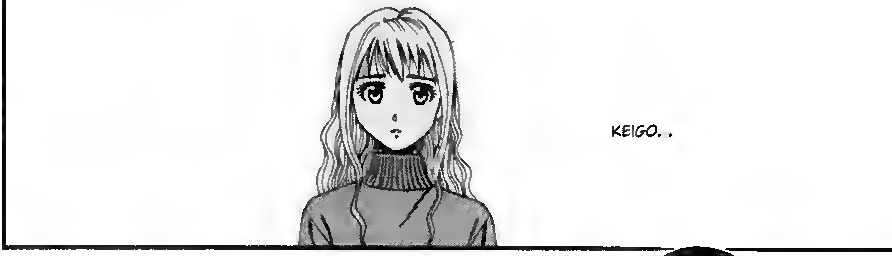
PAPA SAID WE'VE ALREADY SOLD OVER 150,000 YEN. IT'LL BE AN EASY WIN!
WHAT'RE YOU TALKING ABOUT?
EH?
EH? DID HE COUNT THE SALES WRONG?
IT'S STILL ONLY 40,000 YEN.
THIS IS A MATCH BETWEEN KOUENJI AND I
CAN I ASK YOU ONE THING?
ONLY THINGS I'VE MADE MYSELF CAN BE COUNTED.


ENJOY COOKING?
DO YOU..

I'VE NEVER
THOUGHT THAT EVEN ONCE.

KEIGO! I JUST SPOTTED MR PHILLIPE!
ガチャ

Keigo!
Ah, I'm coming.

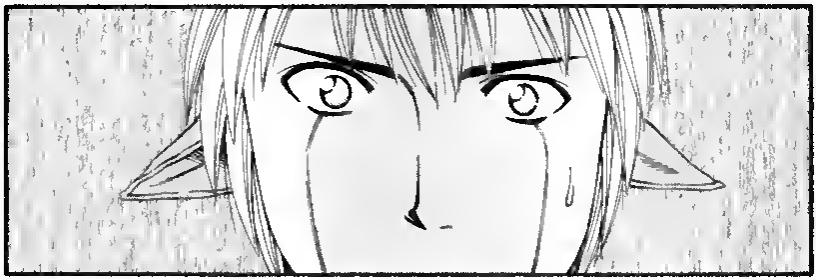

KEIGO. .

THE REAL CHALLENGE STARTS NOW.
Sakaki Keigo
Current Total Sales
42,600 Yen

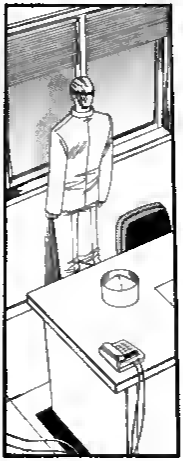
THANK YOU, I'LL COME AGAIN
YOU COME TOO INDIAN LADY
C'MERE MONKEY BOY
PLEASE COME AGAIN, OKAY MISTER?
THANK YOU FOR TODAY
KOUENJI!

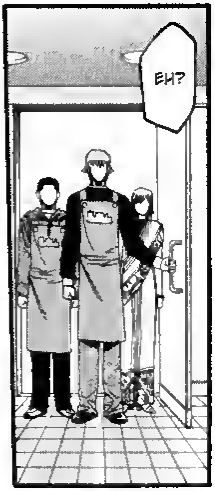
Okay!
The goal is double what we've sold so far!

Back to the place we were in the afternoon?
Alright, let's get back to work!
Yeah!



THE THING MAKITO OVERLOOKED..
IT CAME...

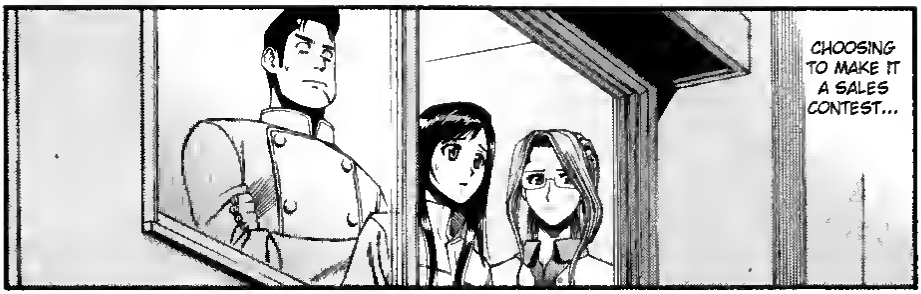


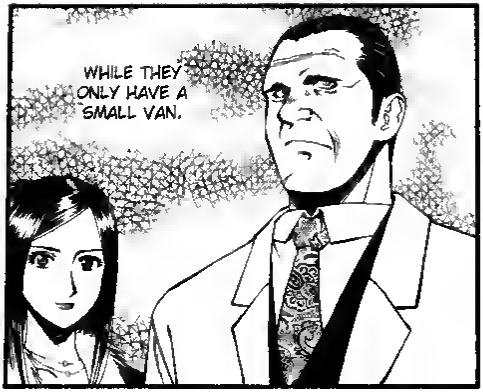

EH?

BEYOND HIS OPPONENT HAVING A LARGE RESTAURANT,
IT'S THE WORST POSSIBLE THING FOR A MOBILE CURRY SHOP...
THAT IS

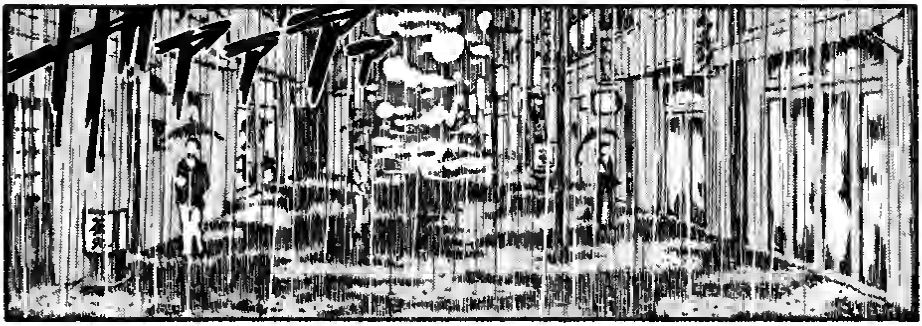
Time remaining: 3 hours and 8 minutes.
RAIN?!
Kouenji Makito
Current Total Sales
44,100 Yen

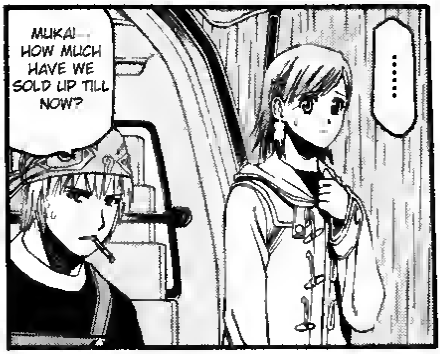
Chapter 57: Anguish in the Rain and a Genius' Advancement

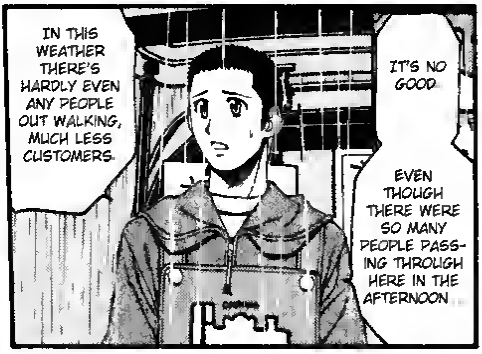




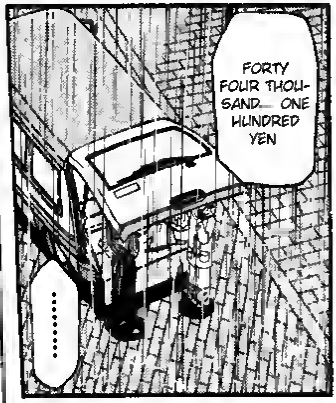
Chapter 57:
Anguish in the Rain and a Genius' Advancement

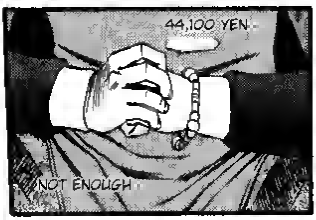

ザアアア
一茶丸

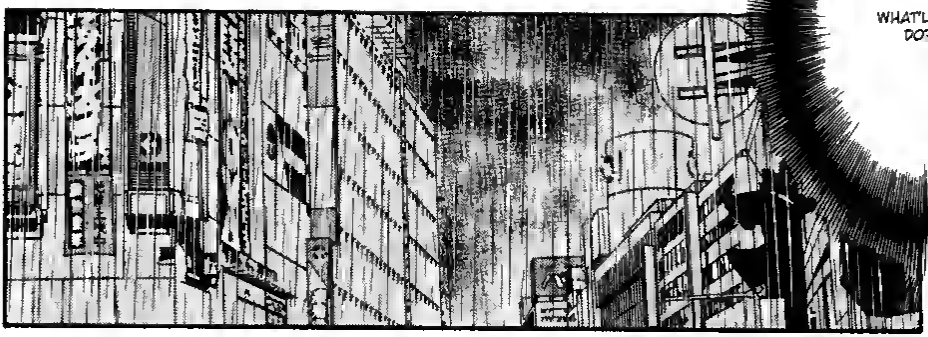

MUKAI... HOW MUCH HAVE WE SOLD UP TILL NOW?
.....

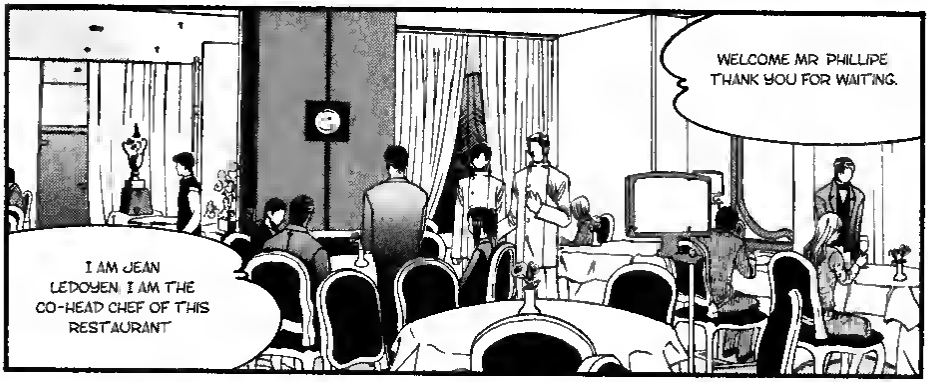

IN THIS WEATHER THERE'S HARDLY EVEN ANY PEOPLE OUT WALKING, MUCH LESS CUSTOMERS.
IT'S NO GOOD.
EVEN THOUGH THERE WERE SO MANY PEOPLE PASSING THROUGH HERE IN THE AFTERNOON...

HE'LL BE ABLE TO MAKE MORE THAN 100,000 YEN IN HIS RESTAURANT EASILY.
IT'S NOT TOTALLY HOPELESS, BUT THERE'S NO WAY WE HAVE ENOUGH NOW TO WIN!

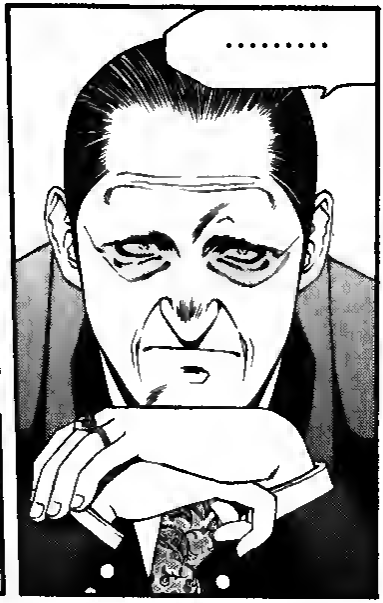

FORTY FOUR THOUSAND... ONE HUNDRED YEN
.....


44,100 YEN
NOT ENOUGH


WHAT'LL WE DO?!


WELCOME MR PHILLIPE THANK YOU FOR WAIT'ING.
I AM JEAN LEDOYEN. I AM THE CO-HEAD CHEF OF THIS RESTAURANT

!
ARE YOU THE ONE CALLED SAKAKI KEIGO?
JAPANESE FELLOW.

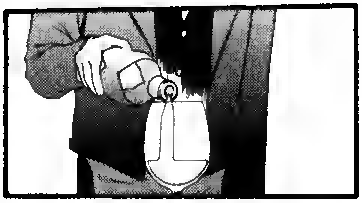

.....

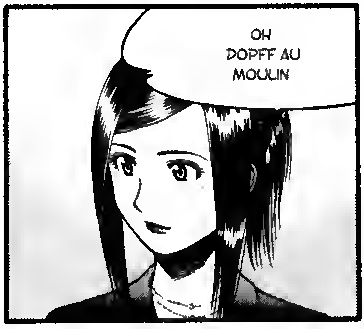
OUI.

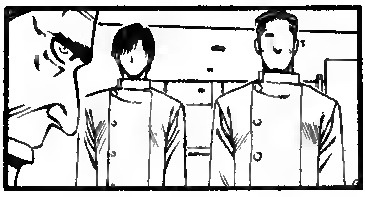
I'M LOOKING FORWARD TO THE MEAL.

AH YES HE WILL BE CREATING A MEAL FOR YOU MONSIEUR
IT SEEMS THAT YOU'RE KNOWN AS "GENIE" IN THE WORLD OF FRENCH CUISINE IN JAPAN...

GEWÜRZ TRAMINER... GEWÜRZ MEANS SPICE IN GERMAN
JUST AS THE NAME IMPLIES, IT HAS A SPICY AROMA WHICH MIXES WITH A FLOWERY SCENT FROM THE GRAPES.
Dopff
Dopff
ALSACE
Dopff
IT IS GENERALLY A WINE THAT IS SERVED WITH ETHNIC FOODS.

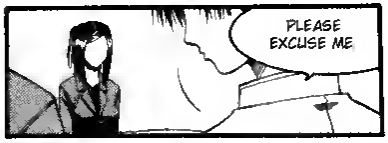


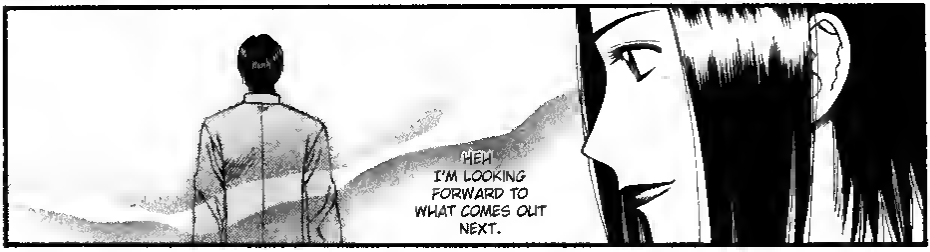

OH DOPFF AU MOULIN



.....

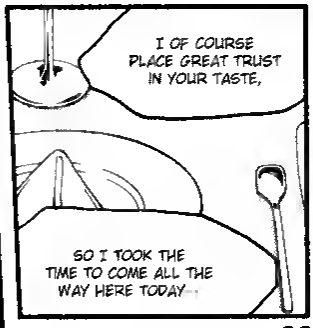
THE FACT THAT YOU BROUGHT OUT THIS WINE.
WOULD THAT MEAN YOU WILL BE TAKING A MORE ORIENTAL APPROACH?

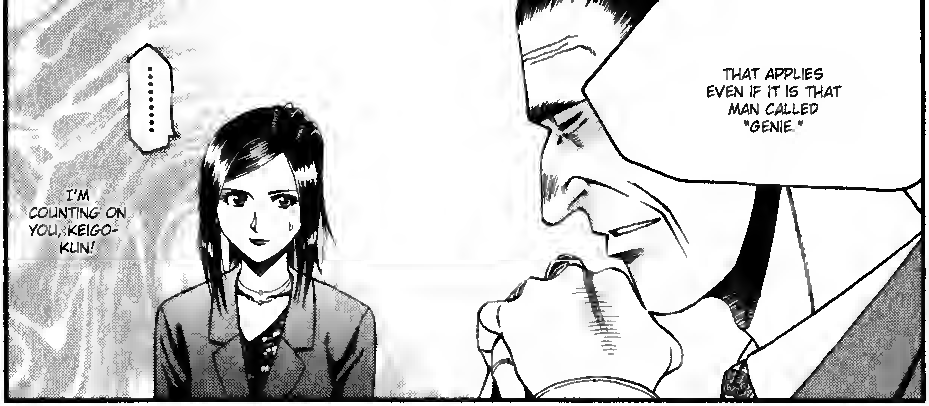

PLEASE EXCUSE ME

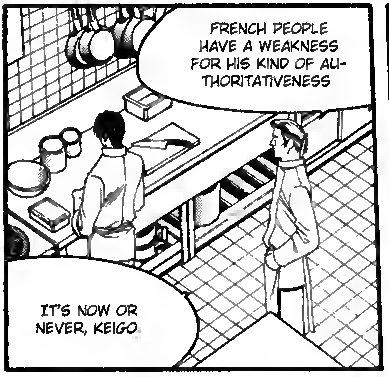

HEH
I'M LOOKING FORWARD TO WHAT COMES OUT NEXT.

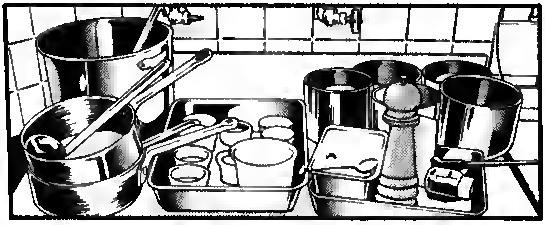
EVEN SO ..
I CANNOT BELIEVE THAT A JAPANESE PERSON CAN CREATE TRUE FRENCH CUISINE

MLLE YASUDA


I OF COURSE PLACE GREAT TRUST IN YOUR TASTE,
SO I TOOK THE TIME TO COME ALL THE WAY HERE TODAY


I'M COUNTING ON YOU, KEIGO-KUN!
.....
THAT APPLIES EVEN IF IT IS THAT MAN CALLED "GENIE."


FRENCH PEOPLE HAVE A WEAKNESS FOR HIS KIND OF AUTHORITATIVENESS
IT'S NOW OR NEVER, KEIGO.



YEAH.

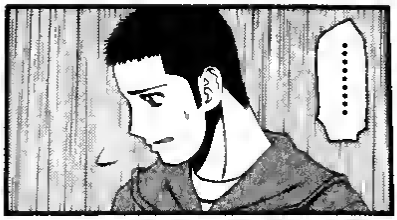
.....
?
...AND EVEN THOUGH I'M SAYING THAT, I ACTUALLY DON'T HAVE A SINGLE WORRY.

SYLVAN PHILLIPE... EVEN IN FRANCE HE IS A CRITIC FAMOUS FOR BEING HARD TO PLEASE.
HE HAS DRIVEN AN UNKNOWABLE NUMBER OF CHEFS OUT OF THE CULINARY WORLD WITH HIS CRITISISMS.
ON THE OTHER HAND, DUE TO HIS STRONG INFLUENCE WITH THE MASSES, A RESTAURANT HE SUPPORTS WILL SUCCEED WITHOUT EXCEPTION.

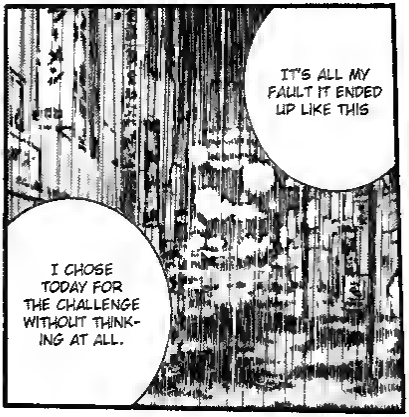
BECAUSE NO MATTER WHAT I SAY
YOU'RE STILL THE MAN CALLED GENIE
Keigo! It's terrible!
A GENIUS...
RAIN?!
RAINING OUT-SIDE...
IT'S...
DON'T LET ME DOWN, "KOUENJI"
.....

I DON'T BELIEVE YOU'RE A MAN WHO CAN BE BEATEN BY THAT LEVEL OF ADVERSITY!
AM I WRONG KOUENJI?!

IT SEEMS
!
WHY..
MUKAI-KUN..
IF WE HAD WE COULD HAVE SOLD AT LEAST A LITTLE MORE..
MAYBE WE COULD HAVE GOTTEN ENOUGH TO HAVE A HOPE AT WINNING..
IT LOOKS LIKE WE SHOULD HAVE STAYED HERE AFTER ALL
.....
...MUKAI...

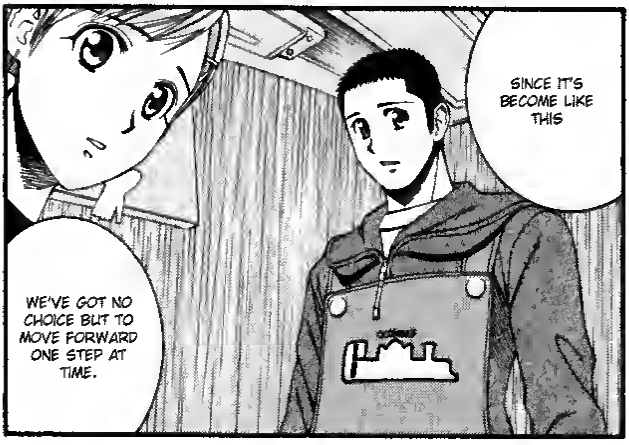

.....

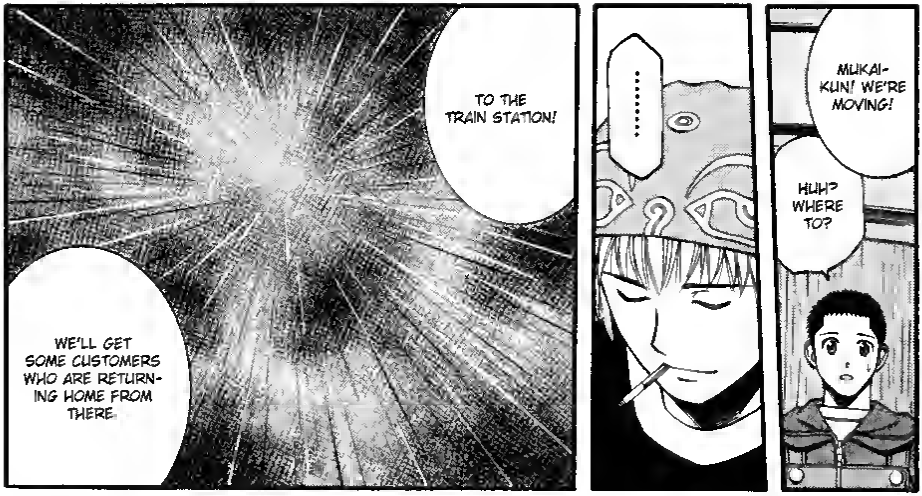
DON'T LOOK BACKWARDS.

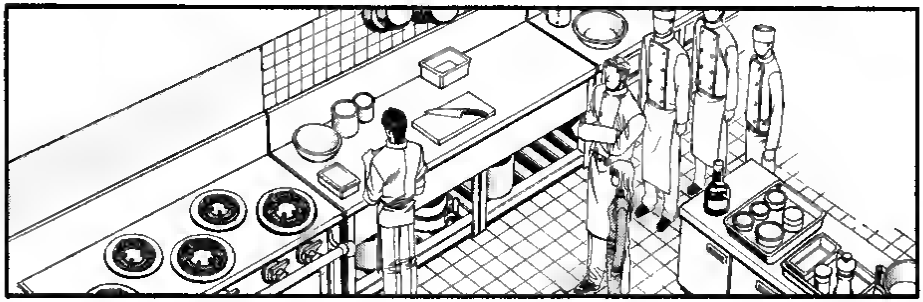

IT'S ALL MY FAULT IT ENDED UP LIKE THIS
I CHOSE TODAY FOR THE CHALLENGE WITHOUT THINKING AT ALL.

IT DOESN'T SEEM LIKE WE'LL BE ABLE TO FIND A GREAT BREAKTHROUGH PLAN TO TURN THINGS AROUND, BUT

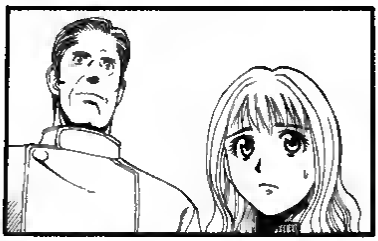
THAT'S HOW IT IS, SO THERE'S NO CHANGING IT.
IF YOU WALK FORWARD WHILE LOOKING BACKWARDS, YOU'LL JUST STUMBLE.


SINCE IT'S BECOME LIKE THIS
WE'VE GOT NO CHOICE BUT TO MOVE FORWARD ONE STEP AT TIME.


TO THE TRAIN STATION!
WE'LL GET SOME CUSTOMERS WHO ARE RETURNING HOME FROM THERE.
.....
MUKAI-KUN! WE'RE MOVING!
HUH? WHERE TO?



I...



FROM THE VERY MOMENT I WAS BORN
IT WAS DECIDED THAT I WOULD BE A CHEF.
EVEN IF I DIDN'T WANT THEM, EVERYONE WOULD ALWAYS BUY ME TONS OF TOYS.
I WAS ALWAYS FLOODED WITH MANY THINGS.
I WAS ALWAYS SURROUNDED BY AT LEAST TEN COOKING SPECIALISTS.
IF THERE WAS SOMETHING I DID NOT DO PERFECTLY, REGARDLESS OF WHETHER IT WAS THE AFTERNOON OR MIDNIGHT, THEY MADE ME REPEAT IT OVER AND OVER
AS SOON AS IT WAS POSSIBLE I BEGAN TRAINING TO BECOME A MASTER CHEF.
I LEARNED ENGLISH OF COURSE, AND FRENCH, AND EVEN AIKIDO.

I CAME TO BE CALLED "GENIE."
AND THEN, SOMEWHERE ALONG THE WAY
ALTHOUGH THERE WERE MANY HARD MOMENTS
IN ORDER TO REALIZE A "DREAM,"
I DEVOTED MYSELF COMPLETELY TO CONTINUING ALONG THAT PATH
TO ME THAT WAS SIMPLY THE NATURAL THING TO DO.
SO I PUT ON A BEAUTIFUL COSTUME AND AIMED TO OFFER EXQUISITE FOOD TO CUSTOMERS WHO WOULD REJECT ANYTHING LESS.
AND THEN, THAT DAY...

I MET HIM
カレー弁当
I SAW SOMETHING I HAD NEVER SEEN BEFORE...
CUSTOMERS WITH SMILING, LAUGHING FACES
TO BE FRANK, IT COULDN'T BE CALLED HIGH CUISINE. THERE WERE NO TABLES, OR EVEN CHAIRS...
HOWEVER, IN THAT PLACE,

I COULDN'T PULL MY EYES AWAY.
AT THE CENTER OF THOSE HAPPY FACES, THERE WAS ONE MAN LOOKING HAPPIER THAN ALL THE OTHERS AS HE COOKED.
DOUBTS BEGAN TO FLOAT AROUND INSIDE ME.
AS I JUST STOOD THERE MOTIONLESS.
THAT RIDICULOUS KOENJI...
HE TAUGHT ME.
WAS MY PATH TRULY ONE I HAD CHOSEN FOR MYSELF?
AND THE DREAM I WAS AIMING FOR?
FOR THE FIRST TIME I BEGAN TO HAVE DOUBTS ABOUT MY LIFE.
I'VE NEVER THOUGHT THAT... NOT EVEN ONCE...
KEIGO...
DO YOU...
ENJOY COOKING?

I'M NOT GOING TO LOOK BACKWARDS ANYMORE!
AH...
I WILL ONLY FACE FORWARD...
AND I'LL FIND MY ANSWER THROUGH THIS CHALLENGE!

THANK YOU FOR WAITING
KOUENJI!
I'M GLAD TO HAVE THIS CHALLENGE WITH YOU
!?
YOU BASTARD...
メキ
WHA

NCIS KITCHEN.

YOKOSO!

Staff

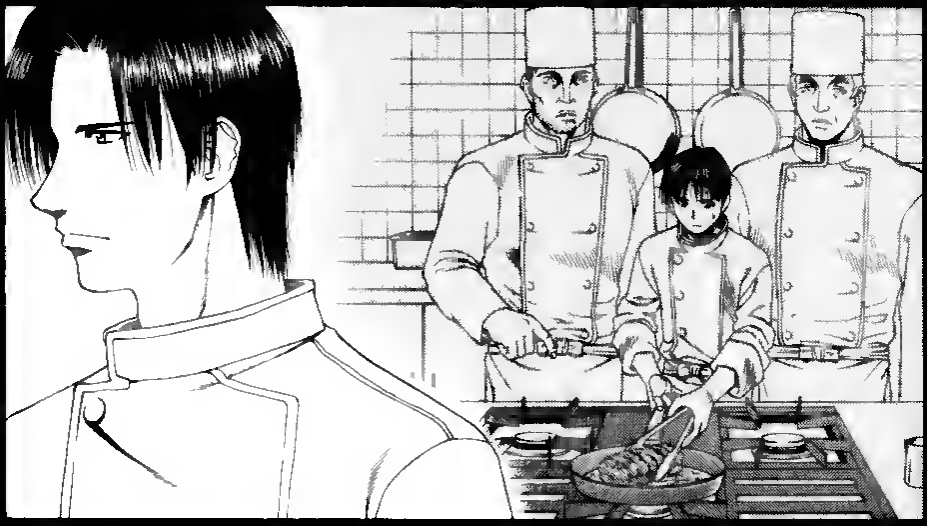
Raws: Xinan

Proof: ChronicD

Editor: Infralord Xip

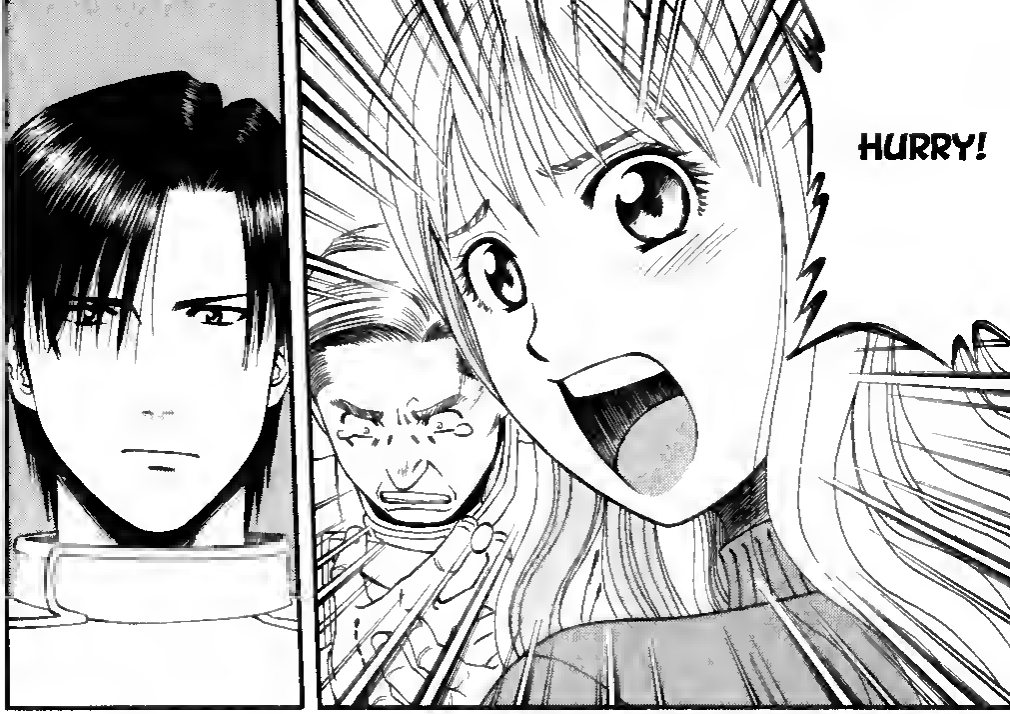
QC: ChronicD

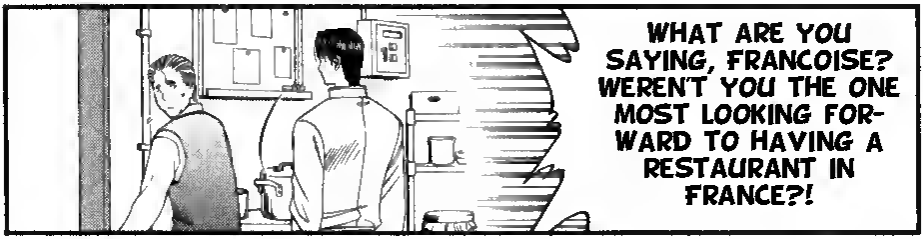
Chapter 58: Keiga's Gamble and a Race Against Time

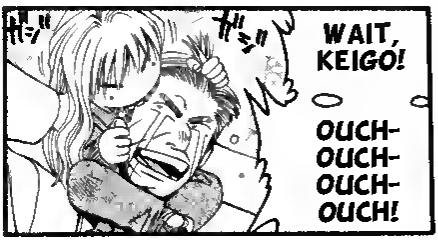


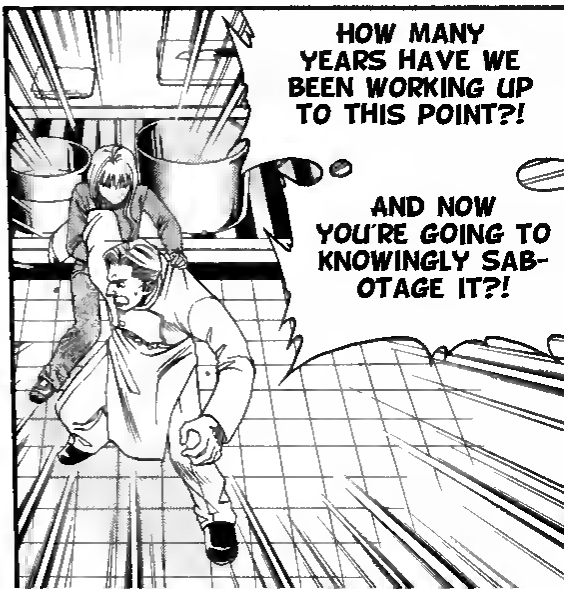
WHA-
HOLD ON, KEIGO!!
YES.
WHAT THE HELL ARE YOU THINKING?!
DO YOU SERIOUSLY INTEND TO SERVE THIS?!
NO! YOU DEFINITELY CAN'T, KEIGO!
THE FUTURE OF YOUR OWN RESTAURANT IS RIDING ON THIS! I WON'T ALLOW YOU TO SERVE IT!
HURRY AND PREPARE SOMETHING ELSE!

FRANCOISE?
!?
!?
HURRY
!?
...
I'LL HOLD BACK PAPA...
SO HURRY AND TAKE THAT OUT, KEIGO!


HURRY!


WHAT ARE YOU SAYING, FRANCOISE? WEREN'T YOU THE ONE MOST LOOKING FORWARD TO HAVING A RESTAURANT IN FRANCE?!


WAIT, KEIGO!
OUCH-OUCH-OUCH-OUCH!


HOW MANY YEARS HAVE WE BEEN WORKING UP TO THIS POINT?!
AND NOW YOU'RE GOING TO KNOWINGLY SABOTAGE IT?!

FRANCOISE?!
BECAUSE...

THIS IS THE FIRST TIME
THAT KEIGO HAS REALLY LOOKED HAPPY WHILE COOKING!
HE SAID THAT, UP UNTIL NOW,
HE'S NEVER EVEN ONCE THOUGHT THAT COOKING WAS FUN.
HE MIGHT REALLY COME TO HATE COOKING THIS TIME.
IT WOULD BE REALLY SAD.. IF WE DON'T LET HIM SERVE THIS.
DON'T WORRY.

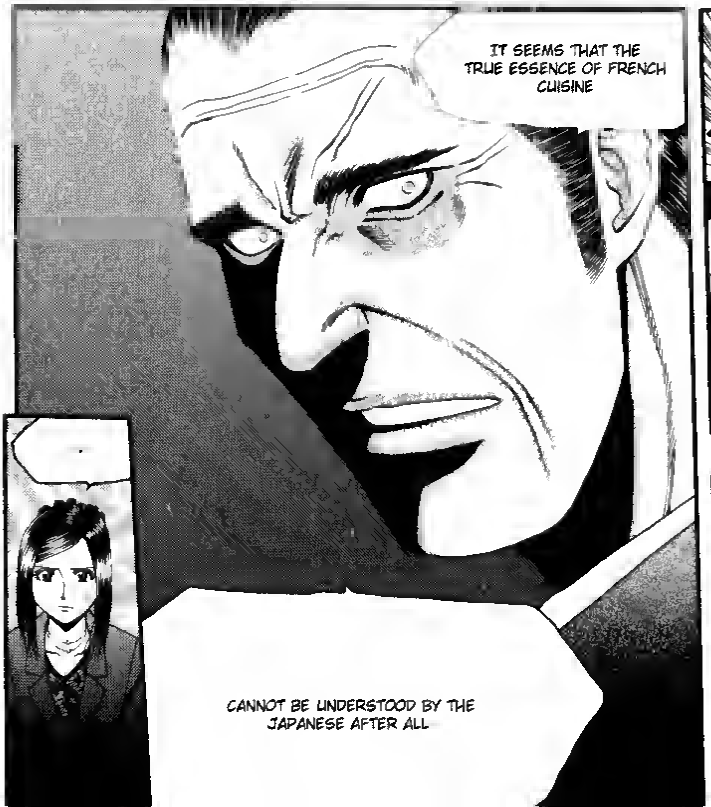
THERE'S NO WAY IT WON'T BE DELICIOUS!
THIS IS THE FIRST TIME KEIGO'S COOKED EXACTLY WHAT HE WANTED
PEOPLE MAY WELL LAUGH AT THIS AS FOOLISHNESS...
EVEN IF THAT IS SO...
HOWEVER..
IT MAY BE THAT THIS IS AN ACT OF BETRAYAL...
I'M SORRY, JEAN...
HOW MANY YEARS HAVE WE BEEN WORKING TOWARDS THIS?!
THE FUTURE OF YOUR OWN RESTAURANT RESTS ON THIS!

KOUENJI IS BETTING HIMSELF
I WANT TO BATTLE HIM ON EQUAL GROUNDS!
THANK YOU FOR WAITING.
THIS...
!?
THIS IS...
THEN I WILL ALSO BE BETTING MY OWN FUTURE!

BEEF CURRY?! JUST COMPLETELY ORDINARY BEEF CURRY?!
BE-
YOU BASTARD...

DON'T FUCK WITH ME!!
I CAME HERE TO RATE YOUR FRENCH COOKING! I DIDN'T COME HERE TO EAT SOMETHING LIKE THIS!
THIS IS MY OWN KIND OF FRENCH COOKING.
IF YOU COULD, PLEASE TRY SOME
I'LL ACT AS IF I NEVER SAW THIS.
HURRY AND BRING OUT SOMETHING ELSE.
...
I AM VERY SORRY, BUT

...
..
ガラー
YOU ARE THE FIRST PERSON TO MAKE A FOOL OUT OF ME LIKE THIS.


IT SEEMS THAT THE TRUE ESSENCE OF FRENCH CUISINE
CANNOT BE UNDERSTOOD BY THE JAPANESE AFTER ALL

WE'RE LEAVING. THIS IS A WASTE OF TIME.
ガタッ
MONSIEUR!

MLLE. YASUDA...

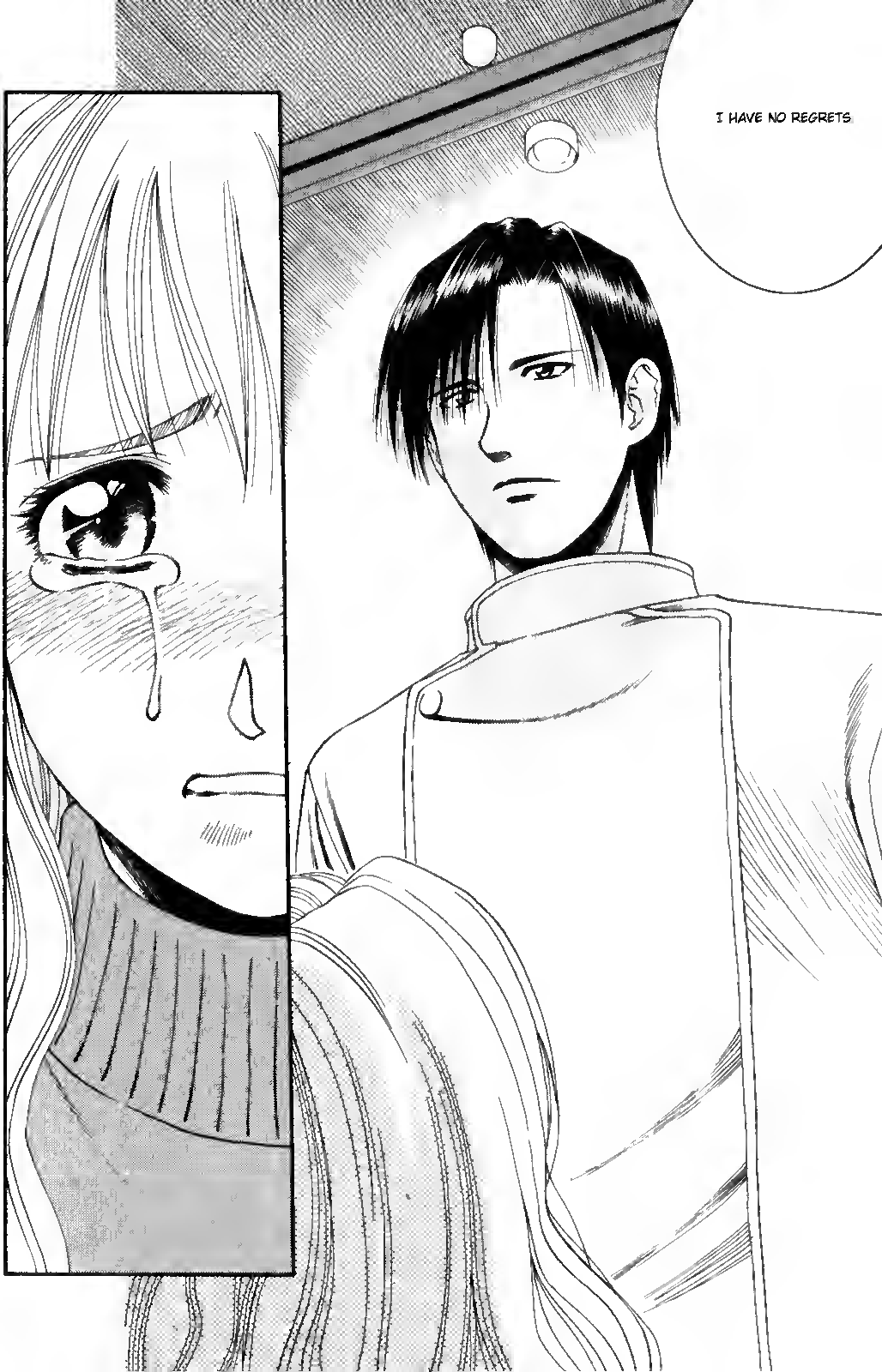
PLEASE,
EAT SOME OF IT.
...
IT'S NO GOOD, HUH?
WHAT ARE YOU DOING?
I WOULD ALSO ASK YOU TO, MR PHILLIPE.
FRANCOISE...
I WILL TAKE RESPONSIBILITY FOR HIS RUDENESS,
SO EVEN IF IT IS ONLY ONE BITE, PLEASE TRY IT.
JEAN-.

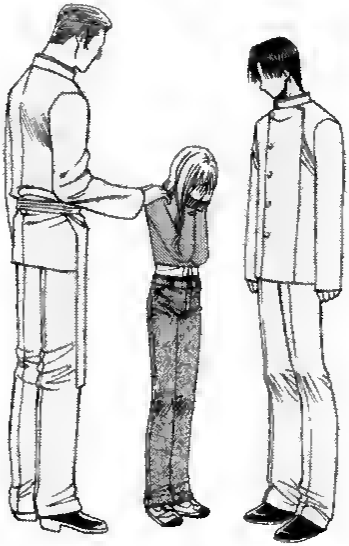
WE'RE GOING
YES!
WHAT ARE YOU DOING? HURRY UP!

WHY IS CURRY SO BAD?!
EVEN THOUGH IT WAS THE FIRST TIME HE EVER COOKED WHAT HE REALLY WANTED TO...
EVEN THOUGH KEIGO TRIED SO HARD,
FRANCOISE...
WHY WON'T YOU EVEN HAVE ONE BITE?!
WHY...

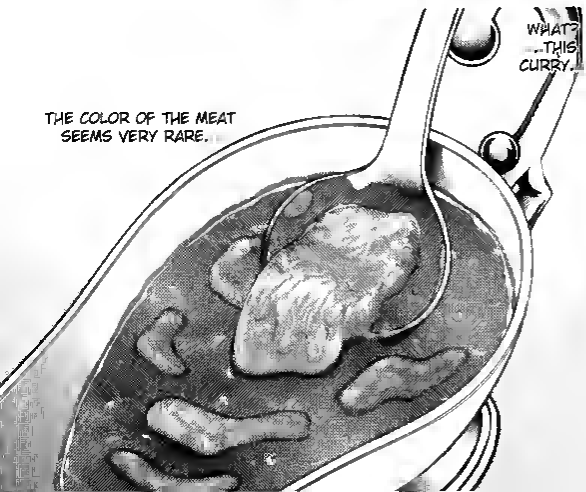
WHY?!

KEIGO.
IT'S ALL RIGHT, FRANCOISE.
BUT...
IT'S OKAY.
...


I HAVE NO REGRETS



I HAVE NO IDEA WHAT HE WAS PLANNING, BUT.
WHAT A CRAZY THING YOU DID, KEIGO-KUN.


WHAT? ..THIS CURRY..
THE COLOR OF THE MEAT SEEMS VERY RARE.

...!?
THIS IS.
...

AND THEN...
COOKING
カレー弁当
MAKITO-SAN! ONE BADAMI CHIKEN!
OKAY!
THANK YOU VERY MUCH!
TIME PASSED, MINUTE BY MINUTE
COOKING
THROUGH A TORRENT OF MANY FEEL-INGS.

WE'VE DONE AS MUCH AS WE CAN
EVEN IF WE LOSE, I HAVE NO REGRETS
カレー
ゴト

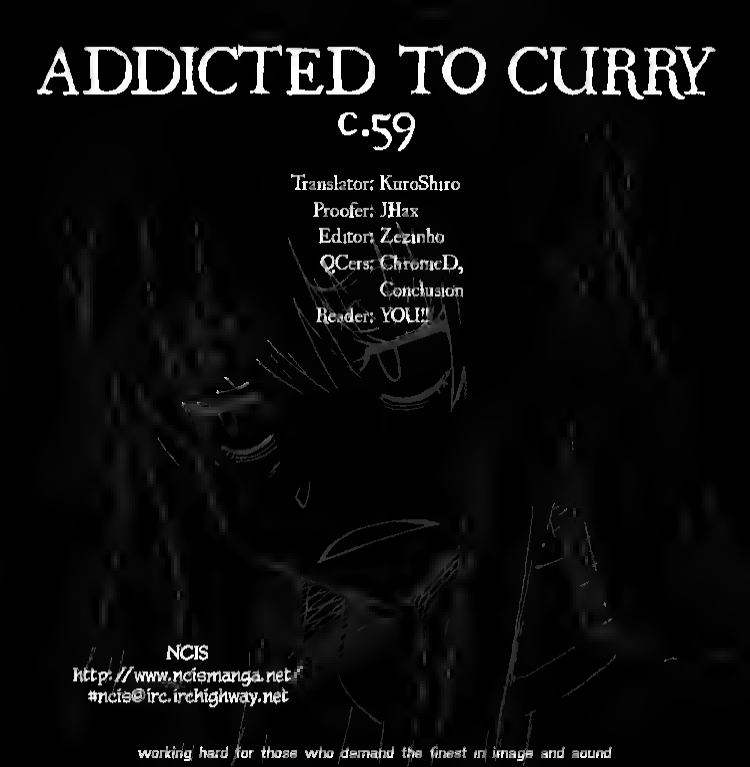
IT'S TIME!
THE BATTLE HAS REACHED IT'S CONCLUSION!
KING

EDITOR
INFRALORD
XIP
TRANSLATOR
KUROSHIRO
QC-ER
CONCLUSION
PROOFER
CHRONICO
FOR YOU WITH LOVE, BASTARD-SAMA
-XIP

ADDICTED TO CURRY

c.59

Translator: KuroShiro
Proofer: JHax
Editor: Zezinho
QCers: ChronicD,
Conclusion
Reader: YOU!!



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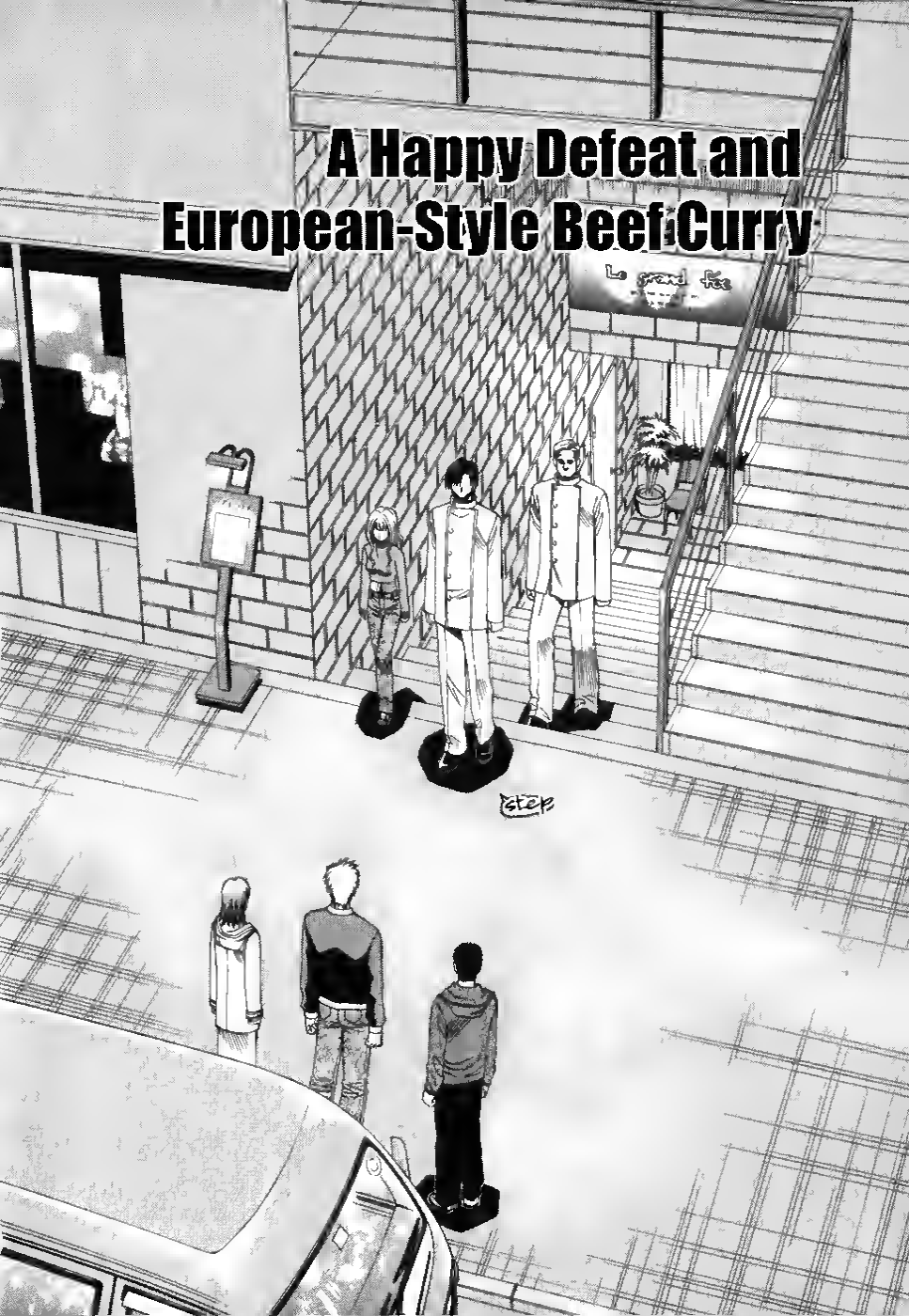
A Happy Defeat and European-Style Beef Curry

A Happy Defeat and European-Style Beef Curry



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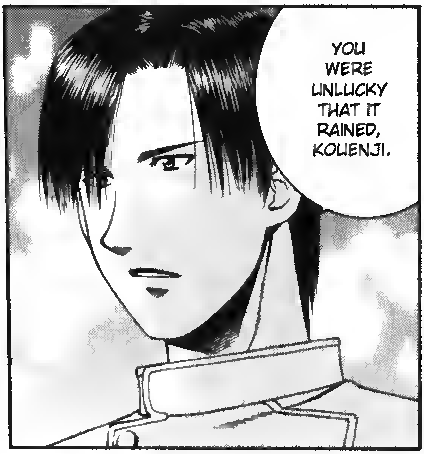
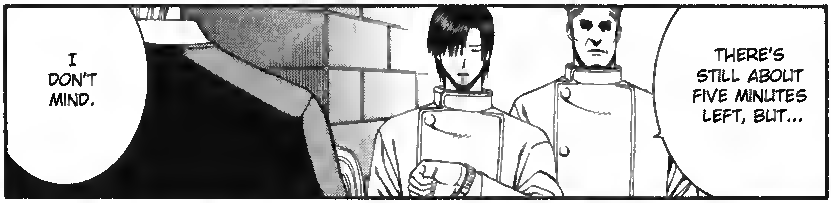
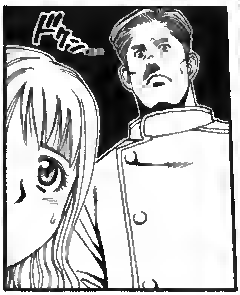

YOU WERE UNLUCKY THAT IT RAINED, KOUENJI.


I DON'T MIND.
THERE'S STILL ABOUT FIVE MINUTES LEFT, BUT...

……
ドクン…

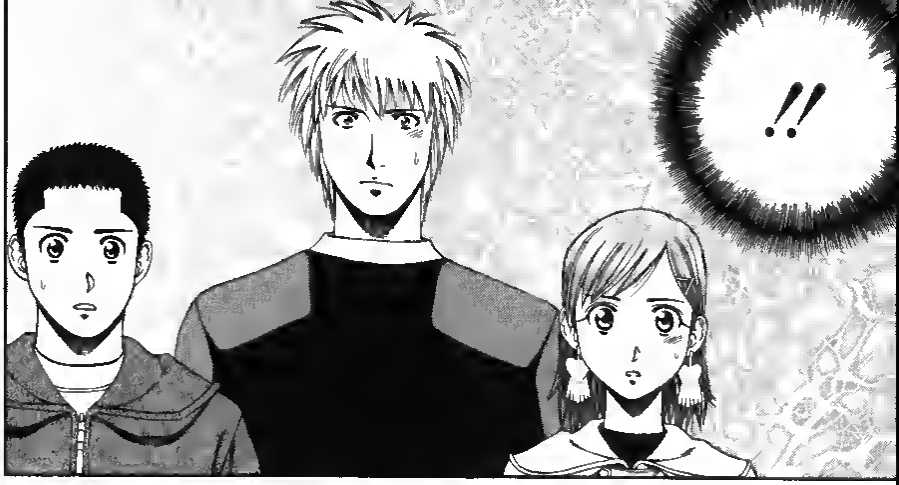

ドクン…

ドクン…

IF I LOSE, I GO TO FRANCE...
LET'S SETTLE THIS.
ドクン…

FINAL SALES..
FORTY NINE THOUSAND NINE HUNDRED YEN!
FORTY...
FIVE THOUSAND, ONE HUNDRED YEN.

COULD YOU ADD IT UP?
clench
YOU'LL HAVE TO COUNT MY BILL AS WELL...
WAIT A MOMENT.
TH...
THAT MEANS...
THERE'S STILL SOME TIME LEFT, CORRECT?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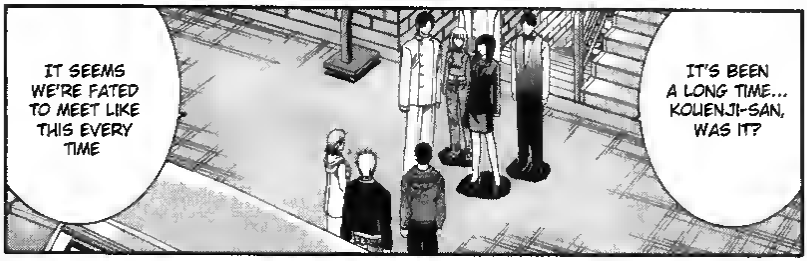
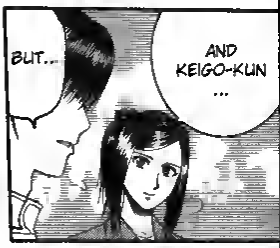
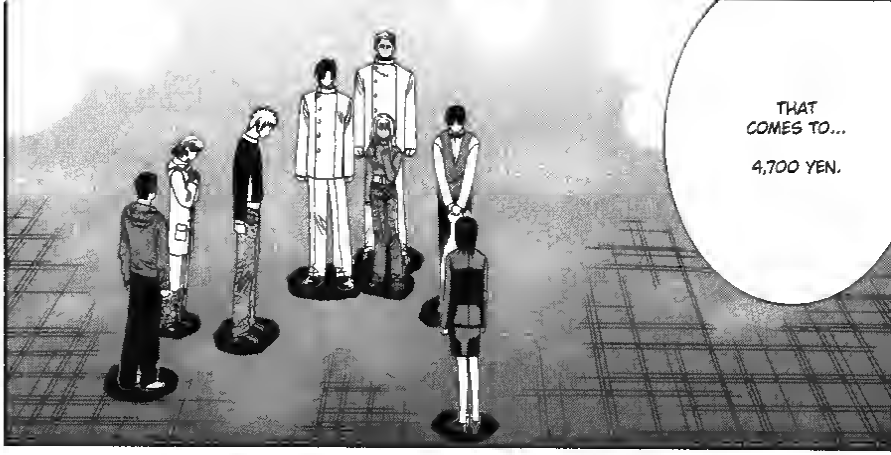

IT SEEMS WE'RE FATED TO MEET LIKE THIS EVERY TIME
IT'S BEEN A LONG TIME... KOUENJI-SAN, WAS IT?

SHOULDN'T IT BE INCLUDED IN YOUR TOTAL SALES?
I ATE YOUR COOKING.
.....

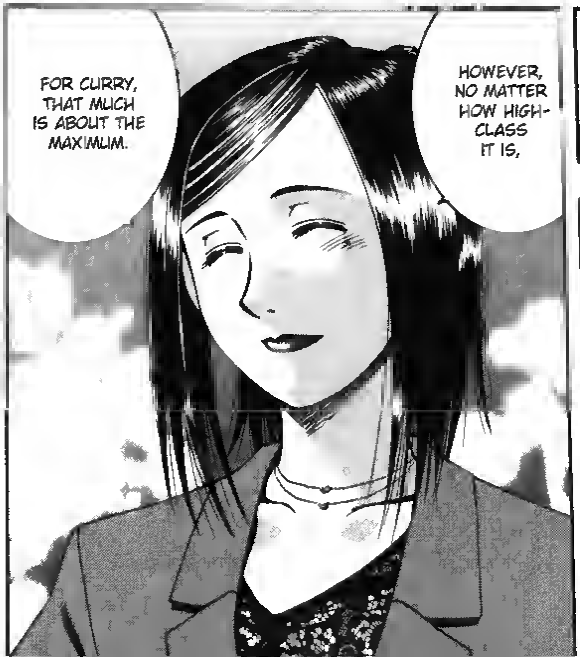
.....
WELL, I DON'T MIND.


BUT...
AND KEIGO-KUN ...

DAMN
AN AUTHENTIC FRENCH MEAL FOR ONE PERSON COULD EASILY MEAN 10 OR 20 THOUSAND YEN...
YES.
PLEASE.
.....
WELL THEN,
THE BILL IS...
I'M GONNA LOSE, HUH...
WILL THIS TURN THINGS AROUND?


THAT COMES TO...
4,700 YEN.

HUH?


FOR CURRY, THAT MUCH IS ABOUT THE MAXIMUM.
HOWEVER, NO MATTER HOW HIGH-CLASS IT IS,

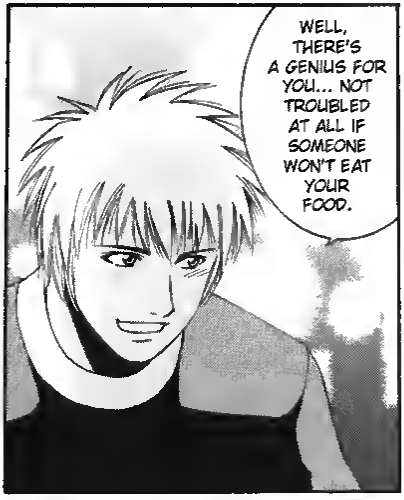
IN OTHER WORDS, THE SEVERE PRICE YOU HAVE TO PAY FOR HIGH-QUALITY GOODS...
IN FRANCE, THERE IS THE "QUALITE PRIX" OF MERCHANDISE.

HE WAS FURIOUS, AND STORMED OUT.
I HAVE NO IDEA WHAT THE MAN WAS THINKING, BUT THAT GUY SERVED BEEF CURRY...
AND TO A FRENCHMAN WHO'D COME TO EAT FRENCH FOOD NO LESS!
AND GEWURZ TRAMINER ISN'T SUCH AN EXPENSIVE WINE
HUH?
WAIT, DID YOU SAY CURRY?
.....
HOLD ON ... 45,100 PLUS 4,700 YEN MAKES...
THAT MEANS THAT...

I LOSE, KOUENJI.

YOU TOO. IF YOU HADN'T GONE TO THAT CHILDCARE CENTER, YOU COULD HAVE WON MUCH MORE EASILY.
MAN, YOU'RE AN IDIOT. IF YOU'D HAVE JUST MADE PROPER FRENCH FOOD, YOU WOULD HAVE WON.

WELL, I DON'T BELIEVE MOST CURRY CHEFS
WOULD HAVE BEEN ABLE TO WIN LIKE THAT OUT IN THE RAIN.


WELL, THERE'S A GENIUS FOR YOU... NOT TROUBLED AT ALL IF SOMEONE WON'T EAT YOUR FOOD.

WELL, IT'S US AFTER ALL.
YEAH!
THERE'LL ALWAYS BE THINGS THAT YOU CAN'T DO ANYTHING ABOUT...

ONE COMPLETED HIS MISSION AS A CHEF...
AND ONE GAMBLED HIS PRIDE AS A MAN...
HAS FINALLY COME TO AN END.
THE BATTLE BETWEEN THESE TWO
THAT'S WHAT MAKES THIS WORLD SO INTERESTING.

YASUDA-SAN ...
I'M EXTREMELY SORRY.
A CHEF'S DUTY IS TO DO AS THE CUSTOMER WISHES.
I'M AFRAID I'M NO LONGER QUALIFIED TO BE CALLED A CHEF.
PREPARING YOURSELF TO FACE AN OPPONENT ON YOUR OWN IS A DIFFICULT ENDEAVOR
IN THE END...
.....
AS SOON AS HE SAW THAT CURRY, HE SHOULD HAVE NOTICED
ALTHOUGH THE MEAT WAS ALL COOKED EVENLY, IT WAS STILL MEDIUM RARE
THE FLAVOUR OF THE CAREFULLY MADE CURRY SAUCE HAD SUNKEN INTO IT WONDERFULLY
THAT METHOD OF VACUUM-COOKING
IS CALLED BIO STEAMING, RIGHT?
YOU TREAT THE MEAT WITH HERBS AND BROTH TOGETHER IN A VACUUM, AT LOW TEMPERATURE.
THAT WAY, THE MEAT IS COOKED TO RARE WITHOUT MAKING ANY PART OF THE MEAT TOO SOFT.
BY DOING THAT, YOU BRING OUT A FEEL AND FLAVOUR THAT IS IMPOSSIBLE TO ACHIEVE WITH MOST EXISTING METHODS OF COOKING.

ALTHOUGH IT'S SAID THAT WINE IS NOT SOMETHING THAT GOES WELL WITH CURRY,
THE GEWÜRZ, WITH ITS SPICED FLAVOR, WENT WONDERFULLY WITH THE SPICY FLAVOR OF THE CURRY!
AND THE GEWÜRZ TRAMINER...
ALSACE
Dopff
SO, ISN'T THE FACT THAT YOU APPLIED THIS METHOD OF COOKING TO PREPARE FOOD FOR A FRENCHMAN,
WHO LOVES RARE MEAT, PROOF THAT YOU WERE NOT DISREGARDING YOUR CUSTOMER'S DESIRES?
KEIGO-KUN MAY NOT YET BE EQUAL TO KOUENJI-SAN AS A CHEF,
CERTAINLY...
IT WAS DELICIOUS!
THANK YOU FOR THE MEAL.
BUT HE WILL DEFINITELY CONTINUE TO GROW EVEN FURTHER.
THANKS TO KOUENJI-SAN,
KEIGO-KUN IS FINALLY ABLE TO BECOME A REAL CHEF!

欧風ビーフカレー(4人前)

- 3TBSP CURRY POWDER (FOR THE ROUX)
- 2ROG WHEAT FLOUR
- 3ROG BUTTER (FOR THE ROUX)
- 2ROG BUTTER (FOR THE ONION)
- 2ROG ONION (JULIENNED)
- 3OG GINGER (MICED)
- 1OG GARLIC (MICED)
- 4OG TOMATO (DICED)
- 1/4 APPLE (PEELED)
- 1/4 BANANA
- 4OG CASSIS JAM
- 2L CHICKEN BOUILLON
- 400CC PONZ DE VEAU
- 1 BOUQUET GARNI
- 2TBSP CURRY POWDER (FOR THE VEGETABLES)
- 600G BEEF FILLET
- 1/2 TBSP CURRY POWDER (FOR THE MEAT)
- APPROPRIATE AMOUNT OF SALT AND PEPPER
- 2TBSP OF BUTTER (FOR THE MEAT)
- APPROPRIATE AMOUNT OF WHITE WINE

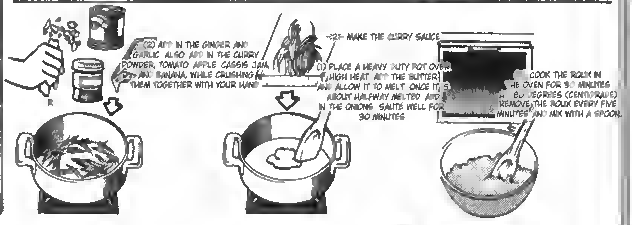
Point's

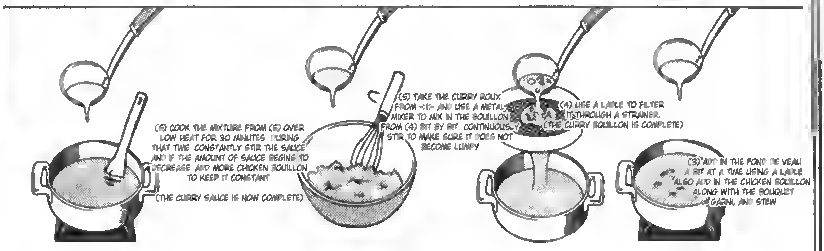
DO NOT KNEAD!

ONLY MIX AS MUCH AS NECESSARY FOR IT TO BE EVENLY MIXED!

(1) MAKE THE CURRY ROUX
(1) PUT THE WHEAT FLOUR INTO A BOWL AND MIX IN THE CURRY POWDER. CAREFULLY WITH YOUR FINGERS.
(2) ADD IN BUTTER (SOFTENED AT ROOM TEMPERATURE) AND CAREFULLY MIX IT

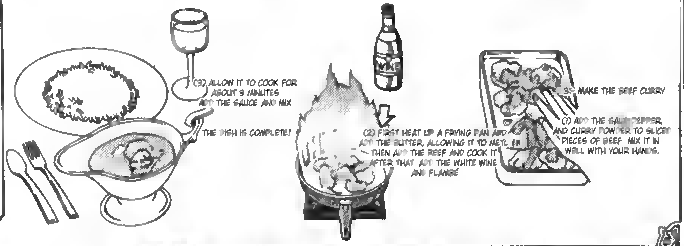
BECAUSE VACUUM-COOKING IS PROBABLY IMPOSSIBLE TO DO AT HOME, WE WILL CREATE A SIMILAR EUROPEAN-STYLE CURRY HERE


(2) ADD IN THE GINGER AND GARLIC. ALSO ADD IN THE CURRY POWDER, TOMATO, APPLE, CASSIS JAM, SOY AND BANANA, WHILE CRUSHING THEM TOGETHER WITH YOUR HAND
(2) MAKE THE CURRY SAUCE
(2) PLACE A HEAVY DUTY POT OVER HIGH HEAT. ADD THE BUTTER AND ALLOW IT TO MELT. ONCE IT'S ABOUT HALFWAY MELTED ADD IN THE ONIONS. SAUTE WELL FOR 30 MINUTES
COOK THE ROUX IN THE OVEN FOR 90 MINUTES AT 90 DEGREES (CENTIGRADE) REMOVE THE ROUX EVERY FIVE MINUTES AND MIX WITH A SPOON.


(5) COOK THE MIXTURE FROM (4) OVER LOW HEAT FOR 30 MINUTES. DURING THAT TIME CONSTANTLY STIR THE SAUCE AND IF THE AMOUNT OF SAUCE BEGINS TO DECREASE ADD MORE CHICKEN BOUILLON TO KEEP IT CONSTANT
(THE CURRY SAUCE IS NOW COMPLETE)
(3) TAKE THE CURRY ROUX FROM <1> AND USE A METAL MIXER TO MIX IN THE BOUILLON FROM (2) BIT BY BIT. CONTINUOUSLY STIR TO MAKE SURE IT DOES NOT BECOME LUMPY
(4) USE A LADLE TO FILTER THROUGH A STRAINER. (THE CURRY BOUILLON IS COMPLETE)
(3) ADD IN THE PONZ DE VEAU A BIT AT A TIME USING A LADLE. ALSO ADD IN THE CHICKEN BOUILLON ALONG WITH THE BOUQUET GARNI, AND STEW

BE VERY CAREFUL NOT TO ALLOW THE MIXTURE TO CONGEAL WHILE MAKING THE SAUCE

IT IS A GOOD IDEA TO SERVE THE SAME WINE WITH THE MEAL YOU USED TO FLAMBÉ.


(3) ALLOW IT TO COOK FOR ABOUT 3 MINUTES AND MIX THE SAUCE
THE DISH IS COMPLETE!
(2) FIRST HEAT UP A FRYING PAN AND ADD THE BUTTER, ALLOWING IT TO MELT. THEN ADD THE BEEF AND COOK IT. AFTER THAT ADD THE WHITE WINE AND FLAMBÉ
(1) MAKE THE BEEF CURRY
(2) ADD THE SALT, PEPPER AND CURRY POWDER TO SLICED PIECES OF BEEF. MIX IT IN WELL WITH YOUR HANDS.

I'LL DEFINITELY WIN NEXT TIME.
NOW WE'RE TIED.
THAT'S MY LINE.
TO THOSE DOUBTS I'VE ALWAYS HAD.
FRANCOISE
RIGHT NOW, I CAN SAY IT CLEARLY
WOOOW, WHAT'S THIS? TWENTY MISSED CALLS AND TEN MAILS?
voice messages too
THEY'RE ALL FROM NAO-CHAN AND MUNAKATA-SENSEI
didn't hear it at all
I FEEL LIKE I FINALLY HAVE AN ANSWER

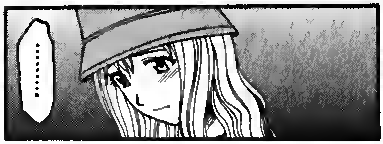
Merci pourtout
(THANKS FOR EVERYTHING)
I CHOSE THIS PATH FOR MYSELF!
I DREAM ...
AND I WILL CONTINUE TO WALK.
OF THE DAY I WILL BE ABLE TO BECOME A CHEF LIKE YOU.
HEY!
WHAT HAPPENED WITH THE CHALLENGE?!

Short farewell and salted pork curry

Narita Terminal
PLEASE STAY WELL, AND WORK HARD EVEN IN FRANCE
I'LL WISH FOR YOUR RESTAURANT'S SUCCESS!
THERE'S IN-FLIGHT FOOD...
I TOLD HIM THAT TOO, BUT...
WHERE DID YOU COME FROM?
YOU'RE REALLY PRETTY LADY!
HEY MAKITO-SAN!! WHAT ARE YOU DOING!?
.....
HE SAID TO EAT IT IF YOU GET HUNGRY ON THE PLANE...
THIS. IS MAKITO'S PRESENT.

I'M THE ONE WHO PLANTED THE SEEDS...
I'M PREPARED FOR THAT.
IT'S GOING TO BE TOUGH... SINCE YOU'VE MADE A FAMOUS CRITIC MAD
AND..
EVEN IF I DON'T GET PETTY THINGS LIKE STARS...
THEN WE SHALL BE OFF...
SINCE I CAN COOK, AS LONG AS I HAVE THESE HANDS
FRAN!

I'LL WRITE TO YOU!
STAY WELL!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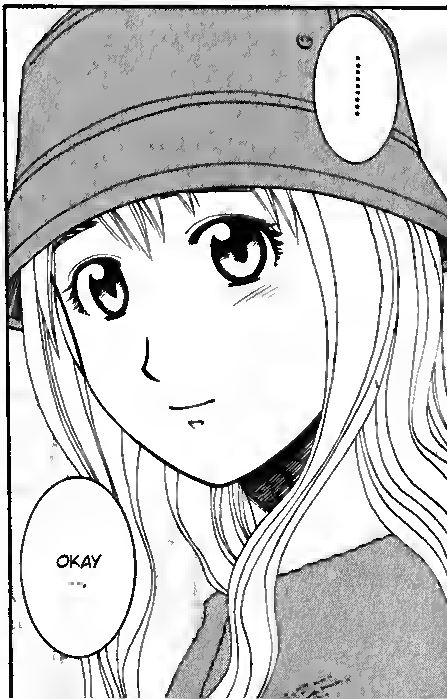
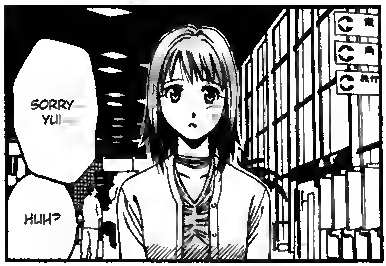

.....
OKAY
...


SORRY YU!
HUH?

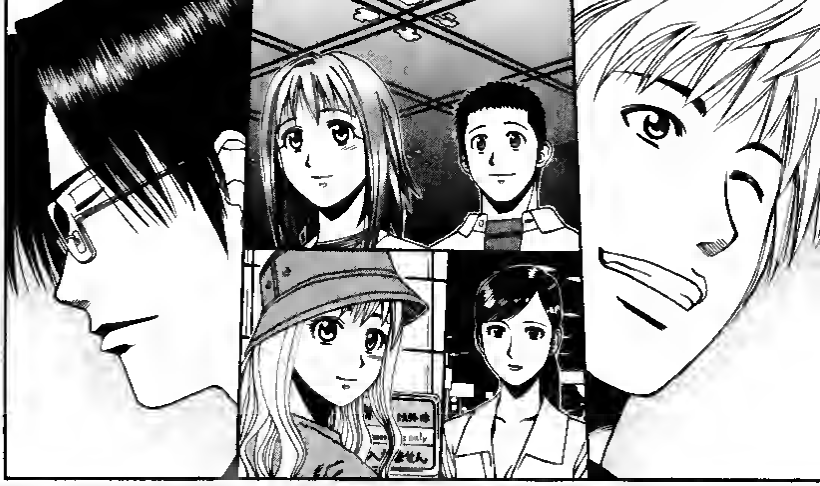
FRAN!?
!
サッ
GOING WHERE? HUH? GOING SOME WHERE?
HEH! I SAID SAKAKI-SAN IS GOING TO LEAVE.
AH
!

I...
.....
YOU SEE...

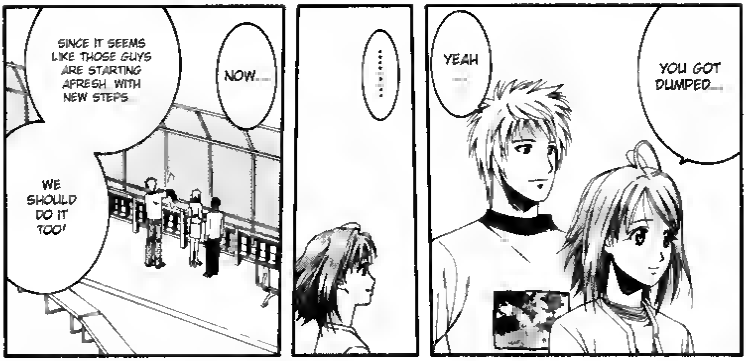
BUT...
I FOUND OUT!
I... REALLY LIKED MAKITO...
I REALLY REALLY LIKED YOU!
I...
THINK THAT I LIKE KEIGO A LITTLE BIT MORE..!
AND I LIKE YUI A LOT TOO!
SO...

WAAAA!!
%(#@)&!%$#!!
SINCE YUI LIKES MAKITO...
LET'S GO FRANCOIS!
KEIGO!

ぐっ
ズ…

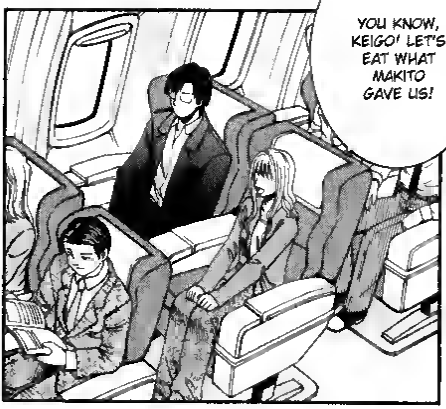


ゴールデン

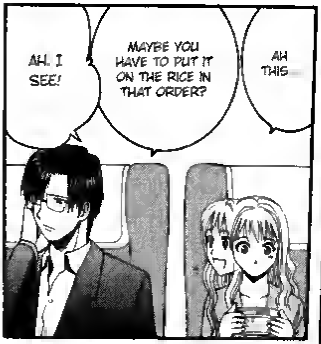

SINCE IT SEEMS LIKE THOSE GUYS ARE STARTING AFRESH WITH NEW STEPS
NOW...
WE SHOULD DO IT TOO!
.....
YEAH
YOU GOT DUMPED...

MOBILE-CURRY-SHOP IS NOW OVER!
WHAT?
COOKING GANESHA'S RESSUREC-TION!
YEAH!
THEN...

.....
SHE WANTS TO EAT ALREADY

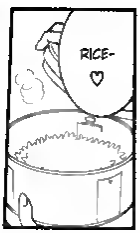

YOU KNOW, KEIGO! LET'S EAT WHAT MAKITO GAVE US!

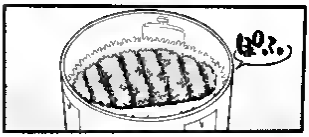
♪
Let's eat

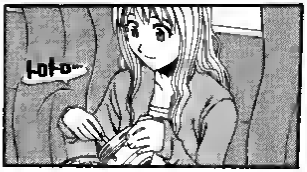

AH, I SEE!
MAYBE YOU HAVE TO PUT IT ON THE RICE IN THAT ORDER?
AH THIS

AND ALSO

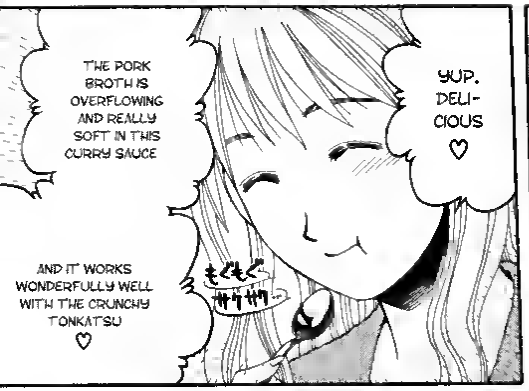
TON-KATSU-♡
AH,

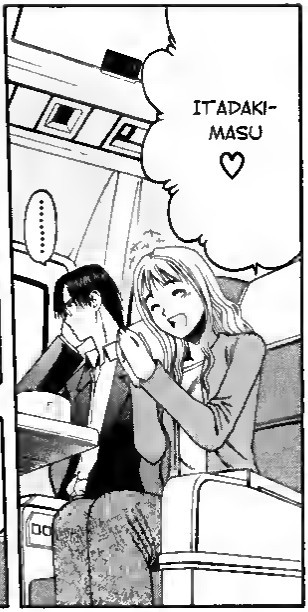

RICE-♡


Ooh..


Lala~

HE DOESN'T KNOW ANY THING ELSE OTHER THAN CURRY.....
WOW, CURRY-♡


THE PORK BROTH IS OVERFLOWING AND REALLY SOFT IN THIS CURRY SAUCE
YUP. DELI-CIOUS ♡
AND IT WORKS WONDERFULLY WELL WITH THE CRUNCHY TONKATSU ♡


ITADAKI-MASU ♡

HERE! KEIGO GO "AAAH" ♡
I'LL EAT IT MYSELF
YOU'RE ACTING ALL EMBARRASSED HOW CUTE ♡

IS THIS
PETIT SALE
!
WHAT'S THAT?
?

IF YOU'RE COOKING BY BOILING, THE MEAT WILL HAVE MORE FLAVOUR, BE MORE SOFT, AND THANKS TO THE MEAT'S SALT MARINATION, YOU CAN GET A VERY NICE SOUP OUT OF IT...
NOT THAT I THINK MAKITO KNEW THAT WHEN HE MADE THIS...
PETIT SALE IT'S SALT MARINATED PORK
BY SPRINKLING SALT OVER THE MEAT AND LETTING IT RIPEN A BIT, YOU CAN GET RID OF THE USELESS MOISTURE AND GIVE THE MEAT AN EXTRA ROBUST FLAVOUR...
MAKITO, YOU...
IT'S ONE OF THE TRADITIONAL WAYS TO COOK IN FRANCE

豚の塩漬けカレー（5人前）

豚バラ肉 500ｇ

A
- 卵 大さじ1
- グラニュー糖 大さじ½
- 黒こしょう 大さじ1

薄力粉 100ｇ

カレー粉 大さじ3強

無塩バター 100ｇ

スープストック 5カップ

リンゴ¼個

ニンニク 1片

ショウガ 1片

タマネギ 1個

1 プティ・サレをつくる

①豚肉にAをまぶしつけ、肉が振らかくなるまで手でもみ込む。

②①の肉をビニール袋に入れ、中の空気を抜いて閉じる。冷蔵庫の氷結物かチルト室で一晩漬おく。

2 プティ・サレの塩抜きをする

①①の豚肉を水で洗ってから流水に30分程さらして塩を抜く。

3 カレールウをつくる

①鍋に無塩バターを溶かし、小麦粉を弱火でキツネ色になるまで5分程炒める。

②カレー粉を加えて混ぜ合わせる。ダマにならないように。

4 カレーソースをつくる

①鍋に湯をひき、スライスしたタマネギを30分しっくり煮がたすに炒める。

②③のカレールウに スープストックを少量ずつ加えのばすここでもダマにならないよう混ぜ合わせる。

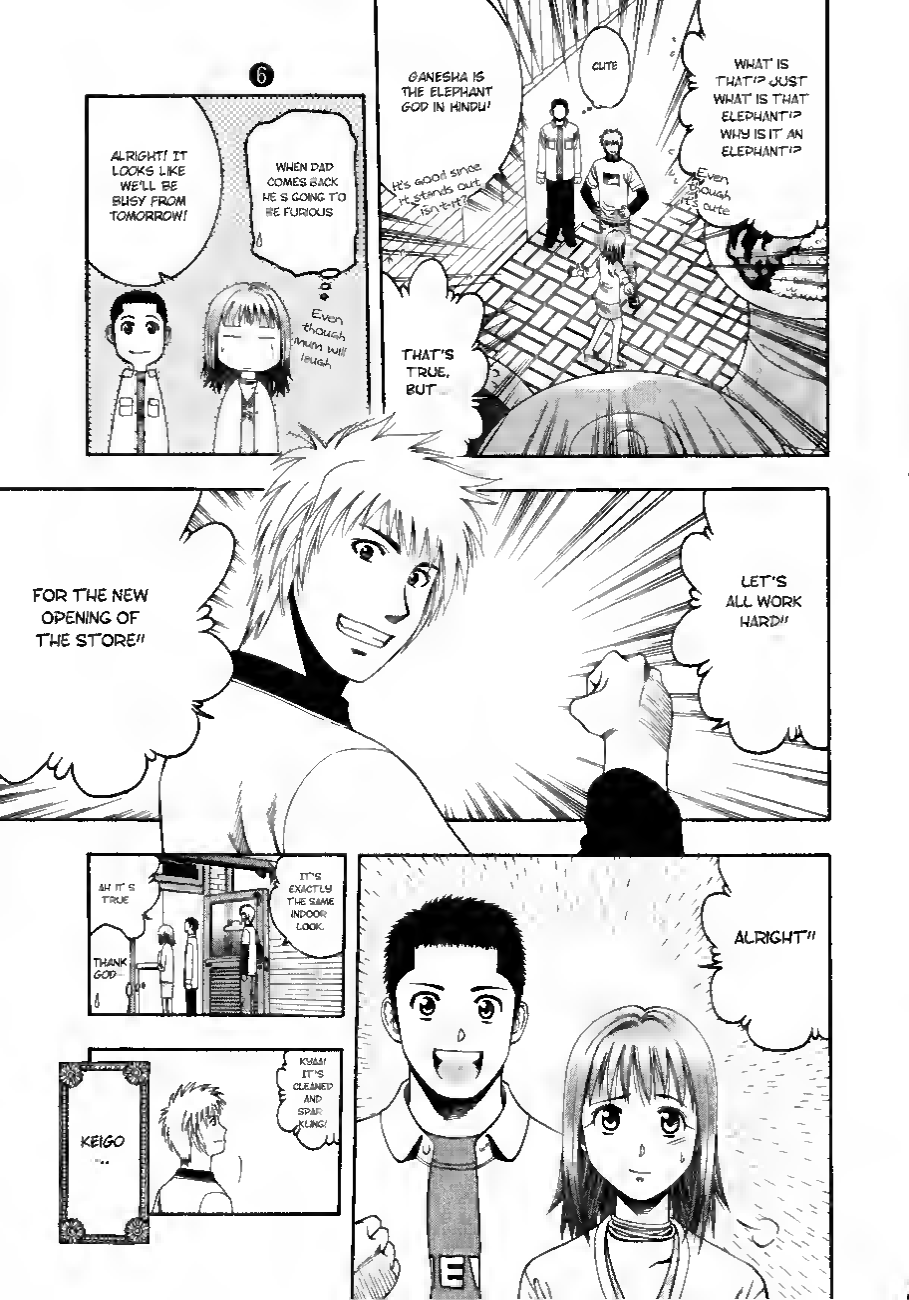
③①のタマネギ・すりおろしたリンゴ・ニンニク・ショウガを加える。

④②の塩漬けした豚肉を一口大に切り、③に加える。

⑤弱火で1時間煮込んだら出来上がり。

ドロロ～ン
……

WOW
HOW IS IT? CUTE ISN'T IT?
EHHHHHH


6
WHAT IS THAT!? JUST WHAT IS THAT ELEPHANT!? WHY IS IT AN ELEPHANT!?
CUTE
GANESHA IS THE ELEPHANT GOD IN HINDU!
It's good since it stands out, isn't it?
Even though it's cute
THAT'S TRUE, BUT
WHEN DAD COMES BACK HE'S GOING TO BE FURIOUS
ALRIGHT! IT LOOKS LIKE WE'LL BE BUSY FROM TOMORROW!
Even though Mum will laugh
LET'S ALL WORK HARD!!
FOR THE NEW OPENING OF THE STORE!!
IT'S EXACTLY THE SAME INDOOR LOOK.
AH IT'S TRUE
THANK GOD
ALRIGHT!!
KYAA! IT'S CLEANED AND SPARKLING!
KEIGO ...

I'LL WORK HARD, RUNNING THE ROAD THAT I MAKE FOR MYSELF!
YOU GO YOUR OWN WAY!
WHEREVER THAT MIGHT BE... WHEREVER THAT MAY BE...
WHAT ARE YOU DOING MAKI?! HURRY! HURRY!
AH OKAY! OKAY!
BUT WHY DO YOU THINK IT WAS TONKATSU?
I GUESS IT MEANS HE WANTS US TO COME BACK AFTER WINNING IN FRANCE
WOW- SO MEANING-FUL

FALL ANIME!!!

NCIS

NODAME • CANTABILE • ILLEGAL • SCANLATIONS

Addicted to Curry Chapter 61

Translator: Mechworrior

Editing: Metsukeishi

QC: Vjain

Recruiting.

1. Translators - Japanese or Chinese (fluent) send to email [illegible]

Thanks pizzach

Chapter 61

The curry house with the elephant sign, and potato chicken curry

銀行
ヨドキミカメラ
SPRING OF 2002 —
IT IS OPENING THIS SATURDAY
THE CURRY HOUSE WITH THE ELEPHANT'S GIN?
WHAT THE ...
WAH-FU
WHAT IS THIS?
RE-OPENING THIS WEEK-END...?
リニューアルオープン
4/6新装開店!!
象のカレー店!!
☆世界各国のカレーが食べられる☆
CURRY HOUSE COOKING
ELEPHANT CURRY HOUSE?
ISN'T THAT CALLED GANESHA? THE INDIAN GOD IN THE SHAPE OF AN ELEPHANT?
AAAH... HENCE THE ELEPHANT...
YOU 友力
YES♪
ALMOST HALF A YEAR PASSED SINCE WE CLOSED
ELEPHANT'S CURRY HOUSE HUH?

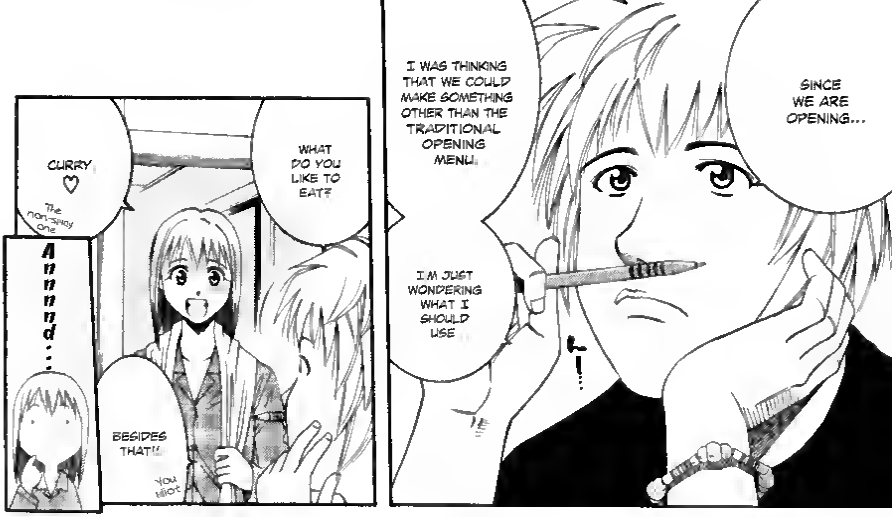
GANESHA COOKING
WILL BE REBORN AS THE ELEPHANT CURRY HOUSE-!
AAH, YOU ARE RIGHT. LOOKS LIKE A CURRY HOUSE
AHH- MAMA- LOOK- ELEPHANT
YEAH, I WILL COME
WE ARE OPENING ON SATURDAY PLEASE COME AND HAVE SOME CURRY
I HAVE TO GO CLEAN UP THE DISHES AND STUFF...
It's pretty hard getting ready
NOW THEN...

GYAASA
AAH.
WHAT ARE YOU TWO DOING!?
WAIT, WHAT WAS THAT!? THE SOUND JUST NOW!!
IT'S NOT MY FAULT, MAN! IT'S THE GUY WHO PUT THAT STUFF THERE LIKE THAT
UWAAA, WHAT ARE YOU DOING MAKITO-SAN!?
MAKITO-SAN IS THE ONE THAT PUT IT THERE
WH WHA
WHY DID YOU GUYS PUT STUFF AT AN ENTRANCE LIKE THAT!
I CAN SEE YOUR PANTIES
WATCH O..

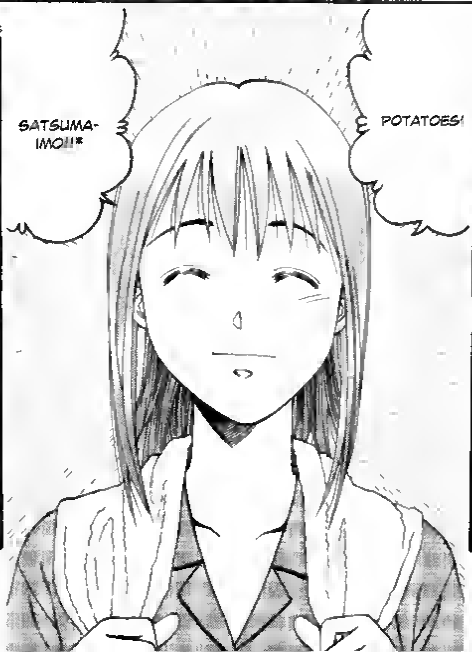
SWEET POTATO, HANA-CHAN FROM GEN-SAN'S PLACE GAVE IT TO US
HM?
WHAT'S THAT?
AAH, IT'S FINE, I'LL DO IT.
AAAH! BREAKING ALL THE NEW PLATES LIKE THAT..
HALF OF IT IS YOUR OWN FAULT...
DOES IT LOOK GOOD?
CURRY HOUSE
COOKING
HEHE.
AND THE BAG NEXT TO IT?
THE NEW APRON!
NOBODY WOULD'VE NOTICED IF YOU HADN'T SAID ANYTHING
AAAH THANK GOD THE ONE BEFORE D'DN'T HAVE ANY SHOULDER KNOTS
AUTHOR'S MISTAKE!

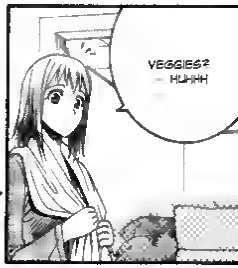
WELCOME
IF YOU WAITRESS WITH THAT ON, THE SALES WILL INCREASE TENFOLD!
Safety Pants Included
.....
HERE!
EH? WHAT?
MY GIFT!
OKAY-
ALL RIGHT, I'M TAKING CARE OF THE DISHES, SO I'LL LEAVE THE KITCHEN TO YOU!
Ah
ガラガラ

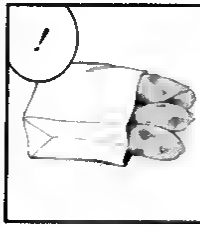
DROP IT!
HUH? WHAT ARE YOU DOING?
YOU SEEM TO BE THINKING PRETTY HARD!
SO UNLIKE YOU.
MENU?
IT'S ABOUT THE MENU
FUKI FUKI
AAH, THAT FELT GREAT... ♡
I haven't had a good bath for a while.
THERE WERE ONLY SHOWERS AT HOUKAROU.


SINCE WE ARE OPENING...
I WAS THINKING THAT WE COULD MAKE SOMETHING OTHER THAN THE TRADITIONAL OPENING MENU.
I'M JUST WONDERING WHAT I SHOULD USE
WHAT DO YOU LIKE TO EAT?
CURRY ♡
The non-spicy one
Ammmd...
BESIDES THAT!!
You idiot

*JAPANESE SWEET POTATOES

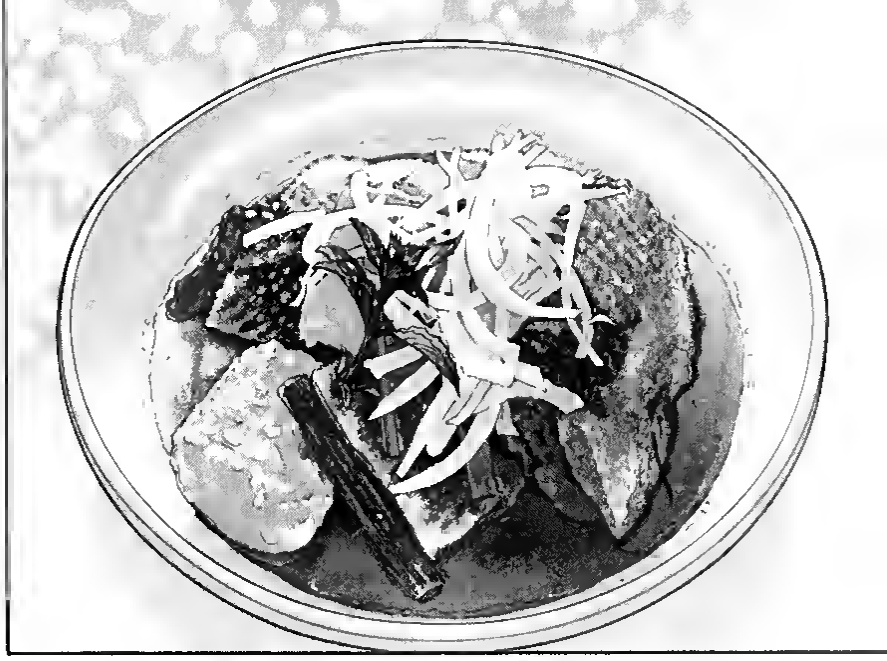


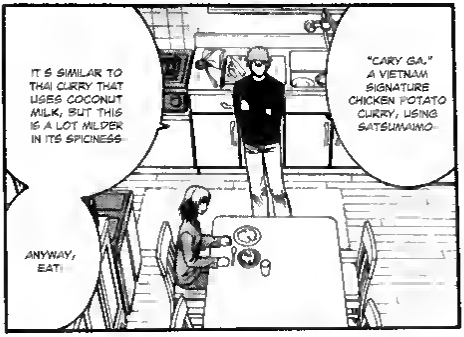




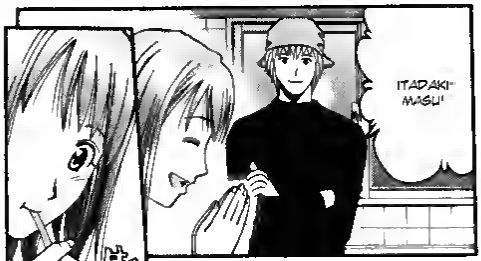
JAGARIKO IS A STICK SHAPED SNACK MADE FROM POTATOES, VEGETABLES AND CHEESE

SATSUMAIMO, HUH...
HMM, ALL RIGHT THEN! LET'S GO WITH THAT.
Eh?
OM NOM NOM NOM NOM
What're you eating?
Sasaneo
Aaah... wait.
Hot, ot, ot, ot, ot




IT'S SIMILAR TO THAI CURRY THAT USES COCONUT MILK, BUT THIS IS A LOT MILDER IN ITS SPICINESS.
"CARY GA," A VIETNAM SIGNATURE CHICKEN POTATO CURRY, USING SATSUMAIMO.
ANYWAY, EAT!

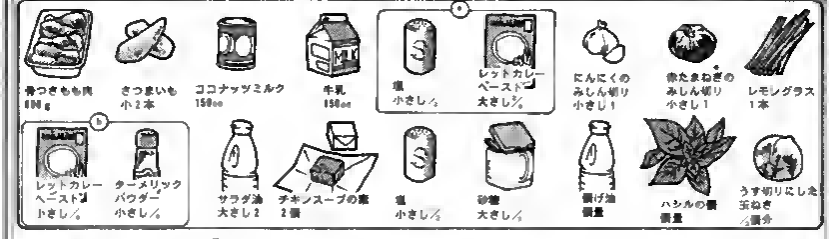
YOU CAN MAKE SATSUMAIMO INTO CURRY TOO!
FUWAAA, AWESOME!
It looks so silky like a traditional stew.


ITADAKI-MASU!

THE WELL COOKED CHICKEN IS REALLY TENDER AND SWEET, AND THE SWEET POTATO AND COCONUT MILK GO TOGETHER PERFECTLY. ♡
DELICIOUS! ♡
はふ
はふ
はふ
もぐもぐもぐ
もぐもぐ
SERIOUSLY A WEIRD PERSON.
THOUGH HE IS ALWAYS A PERVERT AND ALWAYS DOING STUPID THINGS
.....
I COULD EAT THIS ALL DAY.
MAKITO IS A MYSTERIOUS PERSON.
HE TURNED SOMETHING I SAID CASUALLY INTO CURRY SO EASILY.
HE TURNS INTO A GENIUS IMMEDIATELY WHEN IT COMES TO CURRY.
REALLY...

Cary Gá (3 servings)

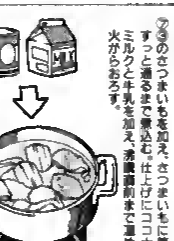
T/L NOTE: RRAARRH! GOBBLE! RAWR~



①鶏肉に材料Ⓑを手でもむようにすり込む。肉と皮の間にも、すり込み30分おく。

②フライパンにサラダ油をひいて熱し、①の鶏肉を強火で両面をさっと焼く。キッチンペーパーの上に取り、余分な油をとっておく。

③さつまいもを5㎜幅に切り、半分に皮をむく。揚げ油を160℃に温めてうっすらと色づくまで揚げる。



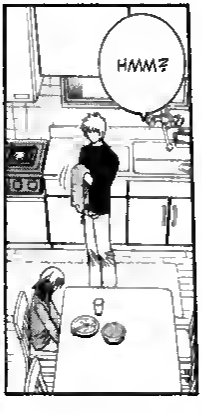
④鍋にサラダ油を熱し、にんにくと赤玉ねぎを炒め、香りが出てきたら5㎜幅に切ったレモングラスを加えて、さらに炒める。

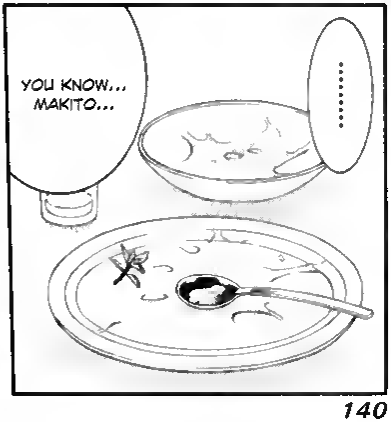
⑤水Aを加え、スープの素、塩、砂糖を加えて強火にして沸騰させ、鶏の鶏肉を入れる。再び沸騰したら火を弱めまくを取りながら20～30分中火で煮込む。

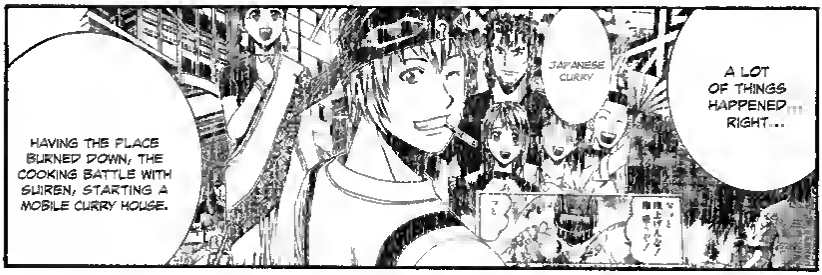
⑥にんにくが色づいてきたら、一度火からおろし、Aを加え混ぜる。再び火にかけて、少し炒める。

⑦③のさつまいもを加え、さつまいもに香がすっと通るまで煮込む。仕上げにココナッツミルクと牛乳を加え、沸騰直前まで温めて火からおろす。

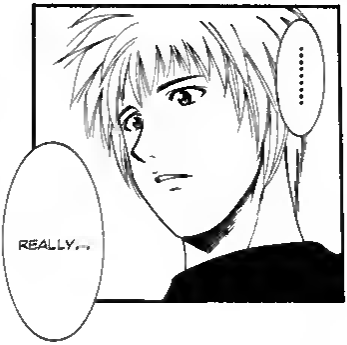
⑧皿に盛り、バジルとうす切りにした玉ねぎを添えれば出来上がり。






A LOT OF THINGS HAPPENED RIGHT...
JAPANESE CURRY
HAVING THE PLACE BURNED DOWN, THE COOKING BATTLE WITH SUIREN, STARTING A MOBILE CURRY HOUSE.

UUH !! EVEN BEFORE THAT,
IF MAKITO WASN'T HERE, THIS SHOP WOULD HAVE BEEN LONG GONE.


.....
REALLY...

I MADE IT BACK TO THE STORE LIKE THIS ..
BECAUSE MAKITO WAS HERE FOR ME.

HONESTLY, HONESTLY, THANK YOU.
.....
ニヘラ
SURE!
...
AND,
PLEASE TAKE CARE OF ME FROM NOW ON, TOO.
EH?
...
BUT...
NO NEED TO THANK ME
CAUSE EVENTUALLY
I WILL HAVE YOU PAY ME BACK WITH YOUR BODY.
...!

THIS, FEELING...
NO...
NNN...
PUKU
PUKU
B!

YOU'RE KIDDING...

-RA.

EH...?

HUH?

AH...
MAKITO..!?
MAKITO!?
KWAAN
KWAAN
SORRY, ARE YOU OKAY!? ARE YOU HURT!?
.....
?
.....
WHAT?
AND WITH THAT

COOKING GANESHA IS...
IN THE SPRING OF 2002
BUU
ZOOOOOOOO
REBORN AS THE PIG'S CURRY HOUSE...
リニューアルオープン
新装開店!!
象のカレー店!!
ひら...

NCIS

NODAME • CANTABILE • ILLEGAL • SCANLATIONS

Addicted to Curry Chapter 62

TRANSLATOR: MECH | RECIPE: CHIEKO

EDITING: CHOO CHOO, KIR

QC: EDWARD

RANT~

HMMMMMMMM WELL THIS WAS IN THE WORKS FOR A LONG TIME BUT YEAH WE RE SO DEAD IT'S NOT FUNNY ANYMORE. ANYWAY....WE'VE [illegible] ARANGED THINGS WITH VEGANEQUAL [illegible] SOUL [illegible] [illegible] [illegible]

BAI BAI~

Two is One, and Seafood Curry

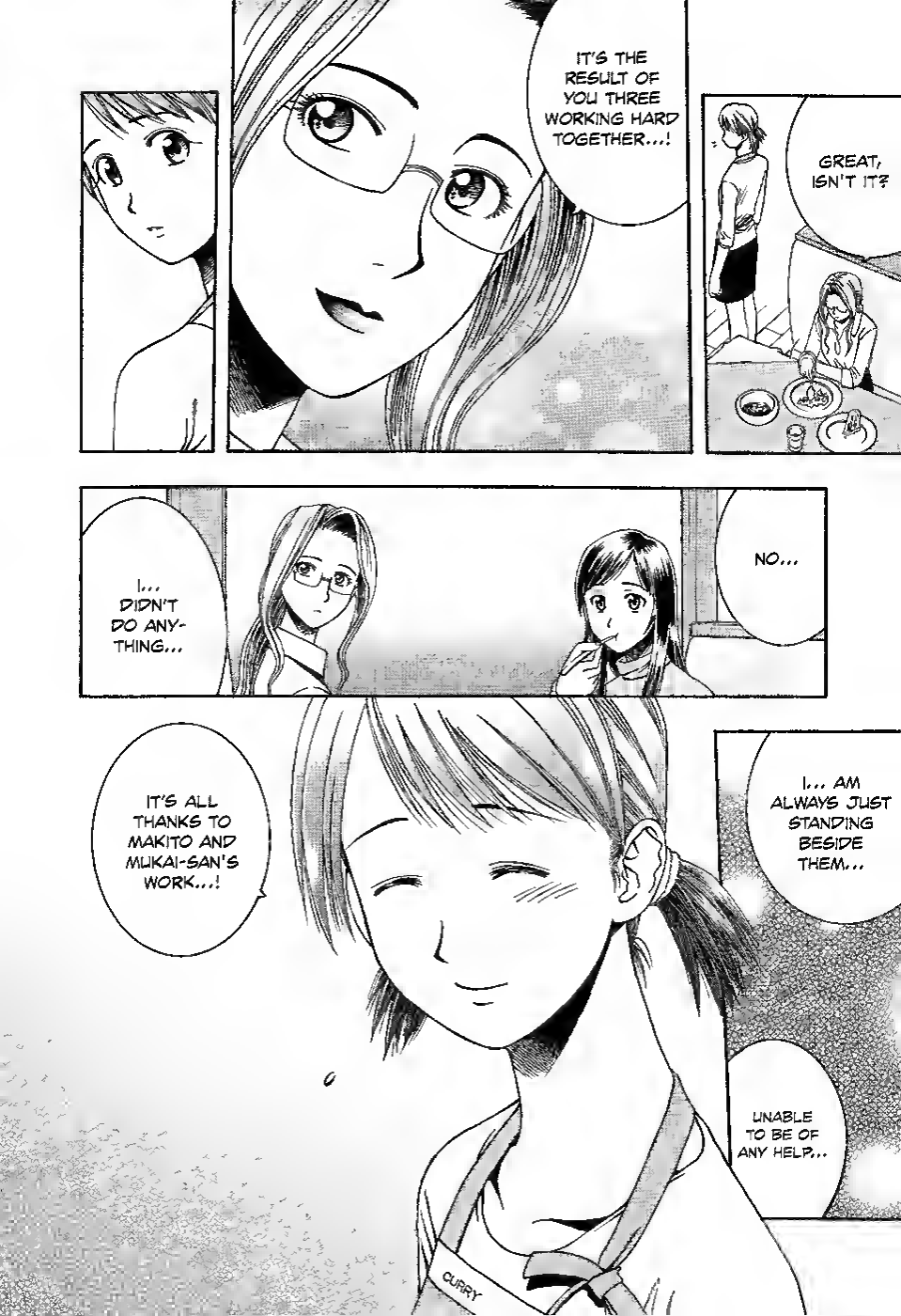
GREAT ...
ALL RIGHT THEN, LET'S GO...!
UM, YES!
EVERY-THING READY?

Chapter 62
Two is One, and Seafood Curry
WELCOME TO OUR CURRY HOUSE, COOKING GANESHA!!
THANK YOU FOR COMING!

PLEASE, TAKE A SEAT ANYWHERE YOU WISH.
WELCOME ...!
YOU'VE FINALLY REVIVED!
OOOH, WELCOME!!
HERE, A GIFT FOR REOPENING!
KYAA, THANKS!
HAHA HAHA!!
KOENJI, WHAT'S UP WITH THAT ELEPHANT!? YOU BROKE THE NOSE ALREADY EVEN THOUGH YOU JUST OPENED!? HUH!?
YUI-SAN, HERE, A GIFT FOR OPENING.
AH, THANK YOU VERY MUCH..
THAT'S RIGHT, WHAT HAPPENED TO THAT NOSE?
AH, BE CARE FUL

WHA...!!?
THAT'S 'CAUSE MAKITO WAS TOUCHING MY BREASTS!!
WAI...
AAH...
WHEN I GOT SMACKED OUT OF THE SECOND FLOOR WINDOW BY YUI, I HIT THE ELEPHANT'S NOSE SQUARE ON...
SO IT BROKE.
CURRY HOUSE
COOKING
WATCH IT!!
NO...
WELL, YUI HAD NO BRA ON RIGHT THEN, SO...
Y, YO, YO, YOU... KOENJI, YOU BASTARD...
KOENJI...
TOUCHED YUI-SAN'S BREASTS...!!?
むに
むに
むに
カカカ
USE PROTECTION, YOU ARE STILL A HIGH SCHOOLER!
YOU ARE WRONG!!
NO, THAT'S
HEE, THE TWO OF YOU ARE ALREADY LIKE THAT...
DID YOU DO IT ALREADY?
WOULD YOU WORK, PLEASE...
ギャー
KYA HAHA, SHE'S SO RED...!

WE CAME BACK ...!
辛っ
ゲーッ
TO OUR SHOP ...!
WE CAME BACK ...!
ぴ～ん...

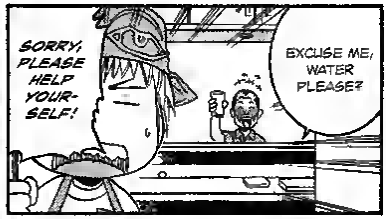

IT'S THE RESULT OF YOU THREE WORKING HARD TOGETHER...!
GREAT, ISN'T IT?
I... DIDN'T DO ANY-THING...
NO...
IT'S ALL THANKS TO MAKITO AND MUKAI-SAN'S WORK...!
I... AM ALWAYS JUST STANDING BESIDE THEM...
UNABLE TO BE OF ANY HELP...
CURRY

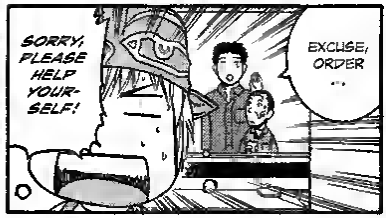
TAKE A LOOK AT THIS!
EXCUSE ME, IS KIIMA CURRY READY?
HEALTHY CURRY, PLEASE.
WATER...
CAN I HAVE TWO MORE CHAI?

WH... WHAT ...?
THIS AIN'T THE TIME AND PLACE TO BE TALKING LIKE THAT!

DON'T WORRY! IT'S EASY STUFF!!
E... EH!?
me!?
JUST THE TWO OF US AIN'T ENOUGH! GIVE US A HAND!

LOOKS BUSY...
SORRY, PLEASE HELP YOURSELF!
EXCUSE ME, CHECK...
what kind of a shop...


SORRY, PLEASE HELP YOURSELF!
EXCUSE ME, WATER PLEASE?


SORRY, PLEASE HELP YOURSELF!
EXCUSE, ORDER ...

G-GARNISH?
what?
GARNISH THE TWO CUCUMBERS OVER THERE! AND DICE THE TWO GREEN PEPPERS OVER THERE!
.....
GOT IT!
WELL, IT'S KINDA LIKE MINCING!
JUST USE THE SLICER THERE!
MIX THE CUCUMBERS AND THE GREEN PEPPERS!
NOW 500ML OF YOGURT, AND SOME SALT!
ALL RIGHT, OKAY!
しゃこしゃこ
しゃこしゃこ
しゃこしゃこ
しゃこしゃこ
WHAT A CLUMSY GIRL...
OUCH !!

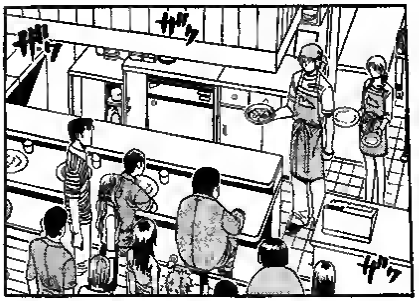
IS THERE A GUY CALLED KOENJI HERE...?
YES!
WHEN YOU RE DONE, PUT IT IN THE FRIDGE TO COOL!
#117
HOW HAVE YOU BEEN?
AH,
YAAH .. IT'S BEEN A LONG TIME, KOENJI-KUN! ..

WAIT, MAA-CHAN!
IT'S SAKURA! ZAKAYUU-ZOU, THE LAWYER!
REMEMBER! THE JUDGE AT THE MATCH WITH RENKA...
.....
BUU
WHO ARE YOU AGAIN?
THE HUGE FACED OLD MAN!
AAAH!
I CAME TO TEST YOUR TRUE STRENGTH!
I HEARD YOU WERE OPENING A SHOP TODAY...
CAN I HAVE A CURRY!?
OH WELL...
FUUN...! I LIKE THE SHOP'S DECORATION, STILL THE JOKER I SEE...
YO UU E

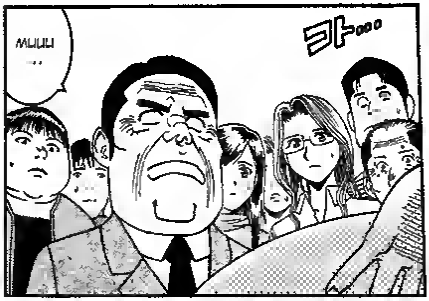
A SERVING!
SEAFOOD CURRY...
I'LL SAY ONE THING...
.....
...HAA...
SURE, BUT WHAT DO YOU WANT?
HMM...
IT WON'T GO AS EASILY THIS TIME...!!
CURRY HOUSE
SORRY, PLEASE HELP YOURSELF!
I don't have enough hands
AT LEAST GIVE ME SOME WATER!
OI.
.....

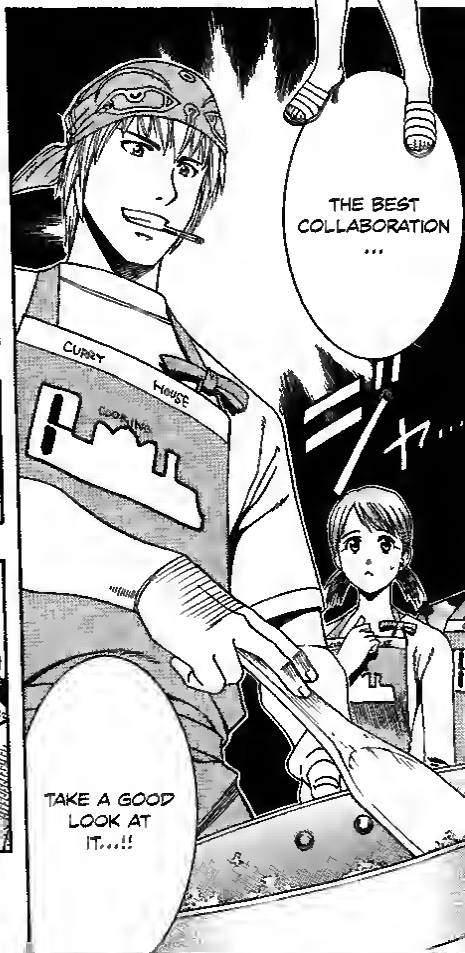
YU!! GET THE STUFF YOU JUST MADE OUT OF THE FRIDGE AND PORTION IT...
AND DROP SOME CHILI PEPPERS LITTLE BY LITTLE IN THERE!
AH, SURE ...

.....
MAKI TO ...
IT'S FINE! NO WORRIES!

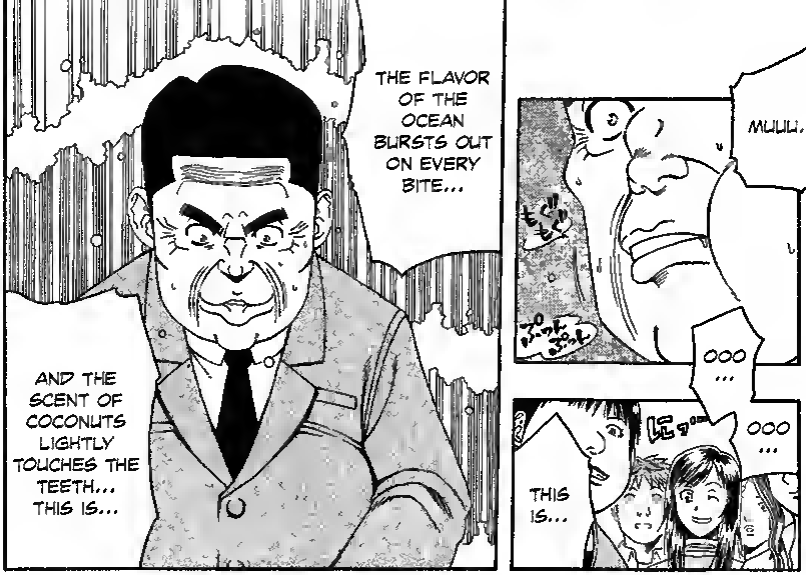


THANKS FOR WAITING ...


MUUU ...
ヨト000


THE BEST COLLABORATION ...
CURRY
HOUSE
COOKING
TAKE A GOOD LOOK AT IT...!!

HOOO... IKA-SHRIMP AND SCALLOPS, HUH...
LOOKS PRETTY NORMAL FOR NOW...
!
HUH...? THIS WHITE ONE HERE...?
.....
SALAD? THIS...?
KAAKUDII KA RAITA! A YOGURT SALAD MADE WITH CUCUMBER.
Eat it with the curry
HOUSE

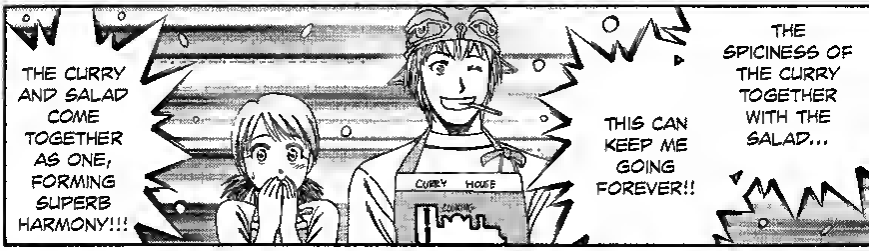

THE FLAVOR OF THE OCEAN BURSTS OUT ON EVERY BITE...
AND THE SCENT OF COCONUTS LIGHTLY TOUCHES THE TEETH... THIS IS...
MUUU...
もぐもぐ
スプーンを置く
OOO...
OOO...
レモン
THIS IS...

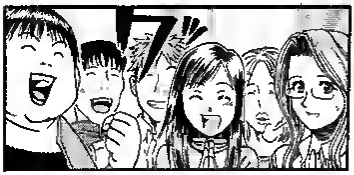
NN...?
UUU...
CURRY HOUSE

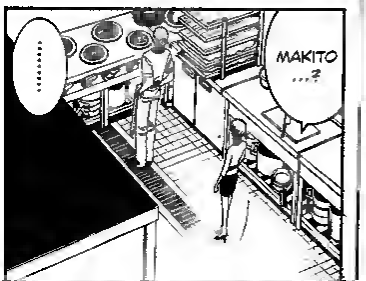
SPICY!!!
SP...

SPI...
WAI... THIS IS... A LITTLE TOO SPICY, ISN'T-
AH, RIGHT, HE SAID SOMETHING ABOUT THE SALAD
SWEET AND SOUR!
WHAT IS THIS... THE BURNING SPICINESS IS ALMOST LIKE A LIE NOW...
SOMEHOW I WANT TO
BEFORE THAT

TASTE THAT SPICI-NESS AGAIN...!!!

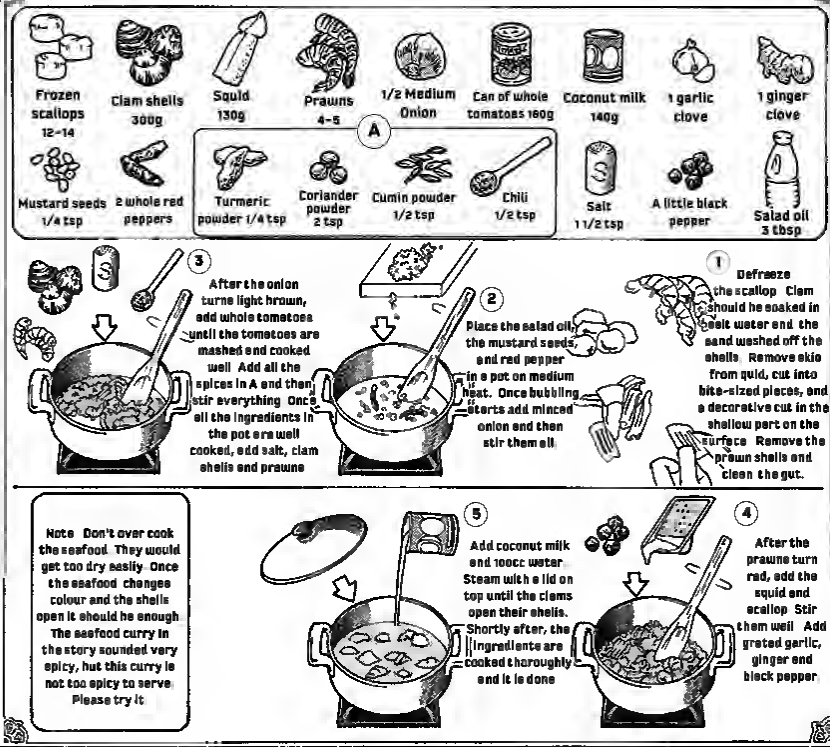

THE CURRY AND SALAD COME TOGETHER AS ONE, FORMING SUPERB HARMONY!!!
THIS CAN KEEP ME GOING FOREVER!!
THE SPICINESS OF THE CURRY TOGETHER WITH THE SALAD...
CURRY HOUSE




MAKITO ...?
.....

THIS IS...
DELICIOUS !!!

Seafood Curry (Serves 6)


Frozen scallops 12-14
Clam shells 300g
Squid 130g
Prawns 4-5
1/2 Medium Onion
Can of whole tomatoes 160g
Coconut milk 140g
1 garlic clove
1 ginger clove
A
Mustard seeds 1/4 tsp
2 whole red peppers
Turmeric powder 1/4 tsp
Coriander powder 2 tsp
Cumin powder 1/2 tsp
Chili 1/2 tsp
Salt 1 1/2 tsp
A little black pepper
Salad oil 3 tbsp
1 Defreeze the scallop. Clam should be soaked in salt water and the sand washed off the shells. Remove skin from squid, cut into bite-sized pieces, and a decorative cut in the shallow part on the surface. Remove the prawn shells and clean the gut.
2 Place the salad oil, the mustard seeds, and red pepper in a pot on medium heat. Once bubbling starts add minced onion and then stir them all.
3 After the onion turns light brown, add whole tomatoes until the tomatoes are mashed and cooked well. Add all the spices in A and then stir everything. Once all the ingredients in the pot are well cooked, add salt, clam shells and prawns.
4 After the prawns turn red, add the squid and scallop. Stir them well. Add grated garlic, ginger and black pepper.
5 Add coconut milk and 100cc water. Steam with a lid on top until the clams open their shells. Shortly after, the ingredients are cooked thoroughly and it is done.

Note: Don't over cook the seafood. They would get too dry easily. Once the seafood changes colour and the shells open it should be enough. The seafood curry in the story sounded very spicy, but this curry is not too spicy to serve. Please try it.

HE HEARD IT...
YES...!
KYAA... INTER-ESTING
THEY SO DID IT..!
LOOKS LIKE THOSE TWO ARE GETTING ALONG PRETTY WELL IN THERE... YOU GUYS...
AH...!
Hahahahaha
KYAA... ALL RED...!
WAIT, ENOUGH IS ENOUGH, SHO-CHAN!!